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Party Eats

*For Luncheons and
Dinners*

*For Parties and
Teas*



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Foreword

WHEN we were all very young, in the golden age of parties, a "party" meant just one thing—eats. No party was complete, indeed no party could really be said to have commenced, until the ice-cream and cake, wafers and lemonade, appeared on the scene, heralded by shouts of "Here comes the party!" (and were dispensed in the midst of an anticipatory silence, by various well-intentioned elders whose sole excuse for existence at a party was just this duty.)

And in our maturer years, this hang-over from our youth appears to have been retained by most of us, and the time-honored institution of "party eats" still flourishes amongst us. No bridge game, no dance, no club meeting, is quite complete without its contribution to the well-being of the inner man or woman, and as for luncheon and dinner parties, why, any hostess can tell you that the menu is the "whole show." Hence this booklet in answer to the question, "What shall we give them to eat?"

Giving a party can be one of the pleasiest things in the world, and the only reason why it isn't always so, is because after one has planned and struggled, and struggled and planned over weighty questions such as chocolate ice cream versus orange mousse, and the relative virtues of rolled cheese sandwiches, toasted, and rolled celery sandwiches, untoasted, one has little energy left for planning less subtle and more obvious details such as seating arrangements and table decorations and the amount of silver required. Only too often one is so overcome by all the struggling and planning that any party, even one's own party, fails to appeal and becomes a drudgery instead of a delight. This isn't as it ought to be, and if Party Eats, by a timely suggestion of a tasty sandwich or a complete menu for a luncheon, can help any hostess to enjoy her own party, this little booklet will have fulfilled its mission.

Perhaps you are looking for a novel way to serve dinner. Then the Dinner Dance at Home was written for you. Or

perhaps you want to give a specially nice luncheon for the nicest girl you know, who is visiting you over the holidays or who has just announced her engagement. Then the Christmas Party or the Rose Luncheon may give you just the suggestion you need. Is the Fall Meeting of the Reading Circle to be held at your home and are you up a tree with thirty people to serve? Turn to For a Club Hostess and to Refreshments for Thirty.

DON'T YOU sometimes long for a sandwich different from every other sandwich you ever tasted? There is one. It's ham and currant jelly, and you'll find it on page 9. Or try a French toast sandwich with orange marmalade. It's on page 16.

Perhaps your difficulty isn't what to serve but how to serve it yourself with no servants to assist, and still be present in person. In that case, Entertaining Electrically, with its hint of cooking as a means of providing entertainment for your guests, will solve the problem.

Sometimes we think that the informal, pick-me-up, whatever-you-have-in-the-kitchen party is just the nicest variety. Even the most discouraging larder will provide miracles, if viewed with the seeing eye of one who has read Sunday Night Supper Raids, and no pantry need be without its Tea Party Shelf, whereon are stored all those timely provisions such as candied rose, violet and mint leaves, honey, marshmallows and marmalade, delicacies which turn the most prosaic cup of tea into a glorified High Tea.

You see, Party Eats has been planned to meet many aspects of that refreshment question, from the friendly afternoon sandwich and the informal Sunday night supper for the neighbors, to the formal and elaborate dinner dance and the community breakfast. Recipes are included for all the unfamiliar dishes and the menus have been carefully planned with an eye to delicious combinations and ease in preparation. The whole secret of successful party eats is to give your guests something they aren't expecting, and to save yourself all possible eleventh-hour struggles by careful planning of details as far ahead as practicable, leaving only the actual serving and a few essential touches to be accomplished while the party is in progress.



"Tea or coffee, please?" The pretty flapper who asks you flits back to the gracious ladies who are "pouring," and they promptly fulfill your wishes.

Refreshments for Thirty

THE dishes served in the late afternoon or evening are to promote sociability rather than to supply nourishment and should therefore be light and dainty, attractive to look at, pleasing in flavor, and served in small portions. In order that no hostess need feel embarrassed when her turn comes, the dishes should not be expensive nor such as require too much time in their preparation.

One club of about thirty members has found it expedient to own thirty ten-cent trays. One is set up in the kitchen for each person with the silver, napkin and eatables and when passed it gives every lady a place for her cup and saucer and plate. In such a club the number of courses should be limited to two, but much variety can be secured by the different hostesses.

Orange Biscuits

4 cups bread flour	$\frac{1}{3}$ cup shortening
3 tablespoons baking powder	$1\frac{3}{4}$ cups milk
1 teaspoon salt	48 lumps demitasse sugar
	1 orange

Sift together flour, baking powder and salt, cut in shortening with a knife and add milk to make a soft dough. Roll one-half inch thick, cut out with small round cutter and place close together on a

For afternoon or evening

By ALICE BRADLEY

greased tin sheet. Dip lumps of sugar one at a time into orange juice and push down into each biscuit. Grate orange rind over the biscuits and bake in hot oven. This recipe should make about four dozen orange biscuits.

Butterscotch Biscuits

Make dough as for orange biscuits. Roll thin, spread with two-thirds cup butter, creamed and mixed with one and one-half cups brown sugar. Roll up like a jelly roll, cut off pieces one inch thick, put in greased muffin pans, and bake fifteen minutes. This should make about three dozen biscuits.

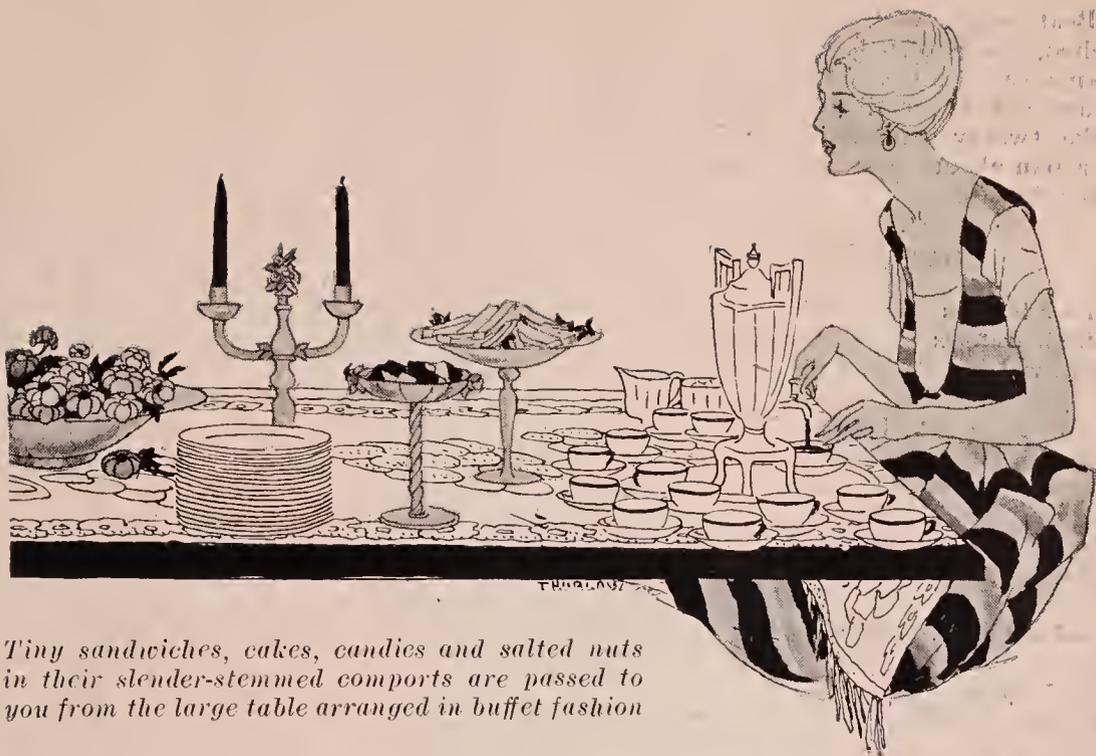
Maple Nut Biscuits

Make like Butterscotch Biscuits, using maple sugar instead of brown sugar, and sprinkle with chopped nuts before rolling up the dough and baking.

Green Turkish Paste

$\frac{1}{2}$ ounce agar-agar	$\frac{1}{2}$ cup corn syrup
$1\frac{1}{2}$ cups boiling water	3 drops oil of peppermint
2 cups sugar	$\frac{1}{2}$ cup warm water
	Green color paste

Put agar-agar into saucepan with boiling water and set one side. Put sugar



Tiny sandwiches, cakes, candies and salted nuts in their slender-stemmed compotes are passed to you from the large table arranged in buffet fashion

and corn syrup into another saucepan. Pour warm water over agar-agar, stir until it reaches the boiling point, remove from fire, stir until dissolved, and strain over sugar. Stir and cook mixture to 220° Fahrenheit. Add peppermint and enough color paste to make mixture green. Pour into bread pans three-fourths of an inch thick. When firm cut in three-fourths-inch squares and roll in confectioner's sugar. This recipe makes about seventy-two pieces.

Katy's Toasted Raisin Bread

3 cups milk	$\frac{3}{4}$ cup butter substitute
1 $\frac{1}{4}$ tablespoons salt	1 $\frac{1}{2}$ tablespoons cinnamon
1 yeast cake	1 $\frac{1}{2}$ teaspoons mace
$\frac{1}{3}$ cup lukewarm water	1 package raisins
Flour	1 cup currants
2 cups brown sugar	1 cup nut meats
2 eggs	

Scald milk. When lukewarm add salt and yeast cake dissolved in lukewarm water. Add five cups flour, beat thoroughly and let rise until it begins to sink in the center. Add brown sugar, butter substitute, eggs well beaten, three cups flour sifted with cinnamon and mace, mix well and add raisins, and currants and nut meats if desired. Add sufficient flour to make a soft dough. Let rise until light, shape in three loaves, let rise again, and bake in moderate oven fifty minutes. After twenty-four hours remove crusts, cut in thin slices and in finer-shaped pieces. Brush with melted butter and

toast in the oven until crisp and delicately brown.

Crystallized Mint Leaves

Wipe leaves, remove from stem, and brush over each leaf with the stiffly beaten white of one egg; then dip into granulated sugar flavored with oil of spearmint. Place closely together on a cake rack covered with paraffin paper that is sprinkled generously with sugar. Set in a slow oven or over a radiator and let stand until dry. If the leaves are not thoroughly coated with sugar the process may be repeated. Rose petals may be prepared in the same way, using a few drops of rose to flavor the sugar instead of spearmint.

Eclairs Filled With Salad

One dozen eclairs shaped four inches long and three-fourths inch wide can be made from one-fourth cup shortening, one-half cup boiling water, one-half cup flour and two eggs. Increase the recipe as needed. Bake, cool, split, line with a lettuce leaf. Fill each eclair with one sardine, free from skin and bone, mixed with one-third hard-cooked egg, chopped, and two tablespoons mayonnaise dressing.

Chocolate Indians

2 eggs	$\frac{1}{2}$ cup flour
1 cup sugar	Salt
$\frac{1}{2}$ cup butter	Cinnamon
$\frac{1}{2}$ cup cocoa	$\frac{1}{4}$ teaspoon vanilla
$\frac{1}{2}$ cup nut meats	

Beat eggs with sugar, add butter, melted, cocoa sifted with flour and few grains each salt and cinnamon, add nut meats cut in small pieces, and vanilla. Bake twenty minutes in moderate oven in a pan about ten and one-half inches by seven inches.

Grape Juice Punch

Juice 3 lemons 1 pint ginger ale
 Juice 2 oranges 1 cup sugar
 1 pint water 1 pint grapejuice

To juice of lemons and oranges, add water, ginger ale, sugar and grape juice. This is sufficient for twenty-eight punch glasses.

Cocoa Ice Cream

½ cup cocoa
 Few grains salt
 1 cup sugar
 1 tablespoon cornstarch
 2 cups scalded milk
 2 cups cream
 2 eggs
 1 teaspoon vanilla
 1 cup raspberry or strawberry syrup

Mix dry ingredients in order given. Add scalded milk, and cook over boiling water twenty minutes. Pour over eggs well beaten. Add cream beaten stiff, vanilla, and fruit syrup. Freeze and serve with whipped cream. This may be packed and frozen without stirring. The recipe should be sufficient to serve twelve persons.

Caramel Pecan Balls

1 cup white sugar ½ cup heavy cream
 ½ cup brown sugar 1 teaspoon vanilla,
 ⅓ cup white corn lemon, or almond
 syrup extract
 ⅓ cup butter

Put all the ingredients, except the flavoring, in a saucepan, stir until mixed, bring to boiling point, stir constantly back and forth, and boil like caramels to a firm ball. Remove from fire, add flavoring, pour into a buttered pan, and when cool shape into small balls, cover with fondant, and press whole pecan nuts onto the outside of each ball. Fondant is made of sugar and water boiled together (with small quantity of cream of tartar to prevent sugar from granulating) to soft ball.

Chicken and Clam Bouillon

1 peck clams 1 pint cream
 1 quart cold water ¼ teaspoon salt
 Chicken stock ½ cup pimientos

Scrub clams with brush, put in kettle with cold water, cover and cook until shells open. Strain liquor through double cheesecloth. Add enough well-seasoned chicken stock to make five quarts. Season to taste and serve in cups with cream beaten stiff mixed with salt and pimientos rubbed through a sieve. This recipe will serve thirty.

Club Menus

MENU I

Butterscotch or Orange Biscuits
 Chocolate with Whipped Cream
 Mint Turkish Paste

MENU II

Tea, with Assorted Fruit Tablets
 or with Candied Rose Petals,
 Violets or Mint Leaves
 Katy's Toasted Raisin Bread

MENU III

Eclairs filled with Egg and
 Sardine Salad
 Chocolate Indians
 Grapefruit Punch

MENU IV

Creamed Chicken in Timbale Cases
 Olives Salted Nuts
 Tartare Sandwiches
 Orange Mousse Wafers Coffee

Jellied Fruit Salad

⅔ cup syrup from
 canned fruit
 2 tablespoons gelatin
 2 tablespoons cold water
 2 tablespoons sugar
 Few grains salt
 ¼ cup lemon juice
 1 cup ginger ale
 1 cup canned fruit
 2 tablespoons Canton
 ginger
 Mayonnaise dressing
 Whipped cream

Heat fruit syrup to boiling point, add gelatin soaked in cold water, sugar, and salt. When cool add lemon juice and ginger ale. When beginning to set, stir in canned fruit cut in small pieces and Canton ginger, also cut in small pieces. Turn into six individual molds that have been rubbed over with salad oil. Let stand until firm, remove from molds and serve with mayonnaise dressing combined with an equal amount of whipped cream. Increase recipe as desired.

Cream Wafers

Mix and sift one and one-half cups pastry flour and one teaspoon salt. Add, gradually, heavy cream to make a dough, the quantity required being a scant one-half cup. Roll as thin as possible, prick with a fork, shape with a small round or fancy cutter, and bake until delicately browned. Spread with cream cheese, moistened with French dressing and mixed with chopped nuts. This should make four dozen wafers.

Chicken Mousse

6 cups cold cooked 1½ cups chicken
 chicken or veal stock
 3 tablespoons gelatin 3 cups heavy cream

Force chicken twice through meat grinder, rub through a sieve and pound in mortar. Add gelatin soaked in chicken stock, and season with salt, celery salt, pepper, lemon juice and onion juice to taste. Fold in heavy cream beaten stiff. Chill, cut in blocks and serve on lettuce leaves, garnished with mayonnaise dressing. This should serve fifty people. Ham mousse may be made in the same way, but seasoned with three teaspoons mixed mustard and few grains cayenne. Cream sauce may be served instead of dressing.

Rolled Celery Sandwiches

Wrap a fresh loaf of bread in a cloth wrung out of hot water and then in a dry towel. Cut in very thin slices, spread with chopped celery mixed with mayonnaise dressing, roll up each sandwich, and insert a celery spray in each end. Cover with a dry and then a damp towel and keep in a cool place until serving time.

Horseradish Sandwiches

Remove crusts from loaves of graham and white bread, cut in slices one-third inch thick. Put between slices horseradish butter, alternating the graham and the white bread, using three slices. Wrap in cheesecloth, place under a light weight in a cold place, let stand until serving time, then cut in slices crosswise. Watercress is delicious in this sandwich.

Horseradish Butter

Rub to a creamy consistency six tablespoons butter, add gradually one teaspoon lemon juice, four tablespoons grated horseradish and a few grains salt.

Grapefruit Frappe

1 gallon water	2½ qts. grapefruit juice
2½ qts. sugar	
Rind 2 oranges	2⅔ cups orange juice
Rind 2 lemons	
	¾ cup lemon juice

Put water, sugar and the cutting from the yellow part of the rind into saucepan. Bring to boiling point, and let boil

three minutes. Strain, cool, and add remaining ingredients. Freeze to a mush and serve in punch glasses. This should serve sixty.

Cornflake Fancies

2 egg whites	⅓ teaspoon salt
½ cup sugar	2 cups cornflakes
	½ cup cocoanut

Beat egg whites until stiff, and add gradually sugar and salt. Fold in cornflakes and cocoanut. Drop mixture from tip of teaspoon in rough heaps on a greased tin sheet and bake in a moderate oven until delicately browned. This recipe should make about two dozen.

Orange Mousse

1 cup sugar
Grated rind 1 orange
¼ tablespoon gelatin
2 tablespoons cold water
¾ cup orange juice
3 tablespoons lemon juice
2 cups heavy cream
¼ cup candied cherries

Put sugar, orange rind and water into saucepan and boil one minute. Add gelatin soaked in cold water; when dissolved add orange juice and lemon juice. Place on ice; when it begins to thicken fold in heavy cream beaten stiff, and candied cherries cut in pieces. Turn into a mold, cover, pack in ice and salt and leave three hours. Cut in ten slices for serving.

Tartare Sandwiches

4 tablespoons butter	2 tablespoons gherkins
2 tablespoons chives	2 tablespoons olives
2 tablespoons capers	1 teaspoon French mustard
2 teaspoons tarragon vinegar	1 teaspoon paprika
2 teaspoons lemon juice	Salt
	Pimolas (stuffed olives)

Cream butter and add chives, capers, gherkins, and olives, all finely chopped, tarragon vinegar, lemon juice, mustard, paprika, and salt to taste. Mix thoroughly and spread between thinly sliced white bread. Garnish with pimolas.

More Menus

MENU V

Chicken and Clam Bouillon
Jellied Fruit Salad
Cream Wafers with Cheese Filling

MENU VI

Rolled Celery Sandwiches
Horseradish Sandwiches
Tea or Coffee

MENU FOR TWENTY-FIVE

Chicken Mousse on Lettuce with Mayonnaise
Rolled Celery Sandwiches
Horseradish Sandwiches
Oatmeal or Cornflake Macaroons
Grapefruit Frappé

MENU VII

Cocoa Ice Cream
Cake with Orange Frosting
Caramel Pecan Balls

Treat the Neighbors

*When you ask them in
of an evening*

By ALICE M. BRADLEY

IF YOU are so fortunate as to live in a community which prides itself on its neighborliness, you are probably one of a group which gets together fairly often at a jolly, informal affair which does not neglect the inner man in its program; when it comes your turn to invite the neighbors in you will want to serve something that can be prepared before the guests arrive or quickly made up in chafing dish or grill. If you have a salad of meat, fish, or fruit, accompany it with salty crackers, strips of toast, or sandwiches. In addition to this, or as the only refreshment, you might amuse everyone with a turtle cake! (See page 7.)

Creamed Sardines and Eggs

1 can sardines
4 tablespoons butter
 $\frac{1}{4}$ cup stale bread crumbs
1 cup top milk or thin cream $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon paprika
2 hard-cooked eggs $\frac{1}{8}$ teaspoon pepper

Drain the oil from the sardines and remove skin and bones. Melt the butter, add bread crumbs and milk, and stir until mixture boils. Then add the eggs, finely chopped, and the sardines. Keep hot until ready to serve, then add seasonings. Served on triangular shaped pieces of toast or on slightly salted crackers which have been browned in the oven.

Chicken Cadillac

2 tablespoons butter 2 tablespoons flour



Games and dancing work up an appreciative set of appetites

1 cup milk
 $\frac{3}{4}$ cup cold cooked chicken
 $\frac{1}{4}$ cup cold cooked ham
1 cup cooked asparagus
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon pepper

Melt the butter, add flour, and when smooth add milk. Then add chicken and ham cut in small dice, and the asparagus cut in small pieces. Just before serving add the seasonings.

Tomato Cheese Toast

2 tablespoons butter
1 tablespoon flour
2 tablespoons chopped green pepper
 $1\frac{1}{2}$ tablespoons chopped onion
1 cup canned tomato
1 cup cheese
 $1\frac{1}{4}$ teaspoons salt
Few grains cayenne
2 egg yolks
2 egg whites
Toast
Bacon

Melt butter and add flour, green pepper, and onion, and cook three minutes without browning, stirring constantly. Add tomatoes, and cook until sauce boils. Place over hot water and add cheese, grated or chopped in small pieces, and seasonings. Just before serving add egg yolks beaten slightly and stir until mixture thickens; then fold in the egg whites beaten stiff. Serve on toast or crackers. Cook slices of bacon until crisp and serve on each piece of toast.

Jellied Chicken Salad

$1\frac{1}{2}$ tablespoons gelatin 2 tablespoons cold water

1½ cups hot chicken stock
 1½ cups chopped cucumber or celery
 ¼ cup vinegar
 1 cup chopped cold cooked chicken
 Salt
 Lettuce or watercress
 Cayenne
 4 hard-cooked eggs
 Mayonnaise or boiled dressing

Soak gelatin in cold water and dissolve in the hot chicken stock. Add vinegar and season highly with salt and cayenne. Put in center groove of oiled melon mold four or five slices of hard-cooked egg, add stock to cover, then add cucumber (or celery), remaining eggs chopped, and chicken; pour over remaining stock, chill thoroughly, remove from mold and garnish with lettuce or watercress. Serve with mayonnaise or boiled dressing. Canned salmon may be used in place of the chicken.

Banana, Date and Nut Salad

1 banana
 Chopped nuts
 3 dates
 Lettuce
 Maple Sirup Salad Dressing

For each salad, cut six balls from the banana with a vegetable cutter or a teaspoon, and roll in chopped nuts. From the trimmings cut oval pieces and use to stuff the dates. Arrange in lettuce nests and serve with Maple Sirup Salad Dressing.

Maple Sirup Salad Dressing

¼ cup maple sirup
 3 egg yolks
 ⅛ teaspoon paprika
 ½ tablespoon lemon juice
 ¼ teaspoon salt
 ½ cup cream

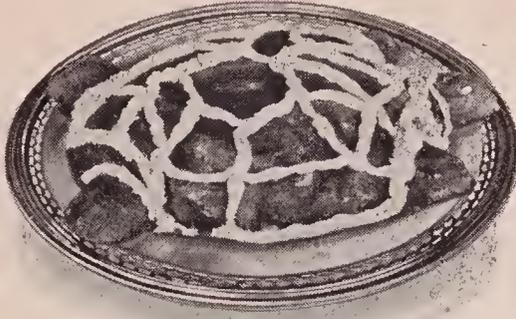
Heat maple sirup to boiling point, and pour slowly onto egg yolks well beaten, beating constantly. Cook one minute, stirring all the time, remove from fire, and when cool add salt, paprika, and lemon juice. Just before serving, add the cream, beaten stiff.

Raisin Sandwiches

Cut raisins in small pieces, mix with mayonnaise dressing, and spread between thin slices of buttered brown bread.

Potted Shrimp and Cucumber Sandwich

1 can shrimps
 Few grains salt
 Few grains clove
 2 tablespoons butter
 1 teaspoon anchovy paste
 1 teaspoon pepper
 1 teaspoon lemon juice
 Salad dressing
 Buttered bread
 Cucumber
 French dressing
 Watercress



Turtle Layer Cake

MAKE any fine-grained cake in an oblong cake pan. When cake is baked and cool, cut in two layers. Make a paper pattern of a turtle the size of the pan, with an oval body, head, tail, and large feet. Place the turtle-shaped piece of paper on one piece of cake and cut carefully around the pattern. Cut the other piece of cake the shape of the turtle's body, but without the head, tail, or feet. Then with a sharp knife slant the edges of the second piece of cake, to simulate the upper shell. Spread the body part of the first piece of cake with mocha filling, then lay on the second piece of cake. Spread with chocolate mocha frosting and make wavy lines of plain mocha frosting. Use silver candies or dried currants for eyes.

Put the shrimps through the food chopper and add butter, salt, clove, anchovy paste, pepper, and lemon juice, and enough salad dressing to moisten. Spread the mixture on thin slices of buttered bread. Put between slices the cucumber, cut in thin slices of the same size and marinated fifteen minutes in French dressing. Serve garnished with watercress. Russian dressing may be used if desired.

Ham and Jelly Sandwiches

1 cup finely chopped cooked ham
 1 tablespoon butter
 ½ cup currant jelly
 Paprika
 Graham bread

Add the butter to the finely chopped ham and then add currant jelly. Heat to boiling point and season with paprika. Simmer five minutes, cool, and spread between thin slices of buttered graham bread. Crabapple jelly or any other tart jelly, such as wild grape, may be substituted.

Cherry and Nut Sandwiches

2 tablespoons butter
 2 tablespoons maple sirup
 ½ cup confectioner's sugar
 Few grains salt

Few grains nutmeg $\frac{1}{4}$ cup walnut
 $\frac{1}{3}$ cup maraschino meats
 cherries Crackers

Cream the butter, add maple sirup and gradually the confectioner's sugar, salt, and nutmeg. Then add maraschino cherries cut in pieces and nut meats broken in pieces. If the mixture is too stiff to spread, add more maple sirup to moisten. Spread between crackers and put half a cherry on top of each. Moisten the top cherry with a bit of the mixture so that it will adhere to the cracker.

Orange Sponge Layer Cake

2 egg yolks
 $\frac{1}{4}$ teaspoon grated orange rind
 4 tablespoons orange juice
 $\frac{1}{2}$ tablespoon lemon juice
 $\frac{3}{4}$ cup sugar
 2 egg whites
 1 cup pastry flour
 $\frac{1}{4}$ teaspoon soda
 $\frac{1}{4}$ teaspoon salt

Put egg yolk, orange rind, orange juice, and lemon juice in mixing bowl and beat together until very thick. Continue beating with egg beater while adding sugar. Beat egg whites until stiff, fold into first mixture, then fold in flour sifted four times with soda and salt. Grease an angel cake or deep round tin, and line bottom with greased paper. Pour in cake mixture and bake thirty minutes at 375° F. Cut in three layers, put Orange Cream Filling between layers, and frost top with Boiled Orange Frosting.

Orange Cream Filling

2 tablespoons butter 1 cup sugar
 4 tablespoons corn- $\frac{1}{2}$ teaspoon salt
 starch $1\frac{1}{2}$ tablespoons
 Grated rind 1 orange lemon juice
 1 cup orange juice 1 cup cream

Melt butter, add cornstarch, and when mixed add orange rind, orange juice, and

sugar. Bring to boiling point, stirring all the time. Cook fifteen minutes over boiling water. Then add salt and lemon juice. Cool and fold in cream beaten stiff. One-half this amount is sufficient for a two-layer cake.

Boiled Orange Frosting

1 cup sugar
 $\frac{1}{4}$ cup water
 2 egg yolks

Orange rind
 $\frac{1}{2}$ tablespoon orange juice



Atlantic City Stuffed Fruit

Grapefruit peel	Figs
2 cups sugar	Dates
$\frac{1}{2}$ cup water	Marshmallows
Additional sugar	Nut Meats
Prunes	Candied cherries

Cut peel from two grapefruit in strips one inch wide tapering to a point at each end. Boil twenty minutes three separate times, draining off water each time. Put sugar and water in saucepan. Stir until sugar is dissolved, add peel, and cook until clear. Drain and roll in sugar. On each piece of peel lay a prune, fig, or date stuffed with half a marshmallow, and piece of nut meat rolled in sugar. Fasten points with half a toothpick, on the end of which stick a candied cherry, half a date, or a marshmallow as a finishing touch.

Put sugar and water in small saucepan. Stir until sugar is dissolved and boiling point is reached. Do not stir after it boils. Wash down sides of saucepan with pastry brush dipped in cold water to prevent formation of crystals. Cook until sirup spins an eight-inch thread when dropped from spoon held at least ten inches above pan. Pour slowly onto egg yolks beaten until thick and lemon-colored, beating constantly with egg beater until mixture will hold its shape. Then add orange juice and a few gratings of orange rind, and spread on cake. Sifted confectioner's sugar may be added if the frosting should not be stiff enough to stay on the cake.

Mocha Frosting and Filling

$\frac{1}{2}$ cup butter
 $1\frac{1}{2}$ tablespoons strong coffee infusion

$1\frac{1}{2}$ cups confectioner's sugar

Work butter until creamy and add sugar gradually, while stirring constantly, adding the coffee during the process, a few drops at a time.

Chocolate Mocha Frosting—To Mocha Frosting add two tablespoons breakfast cocoa.

Nut Mocha Frosting—Add to Mocha Frosting finely ground roasted filberts and pink coloring.

For a Club Hostess

To serve after the meeting

By ALICE BRADLEY

EVEN the most competent hostess is sometimes in a quandary to know what to serve to the fellow members of her club when they meet at her house. There is the delicate problem of not seeming to "skimp" and yet keeping the informal atmosphere intact. Something light enough not to spoil one's dinner, something just enough out of the ordinary to lend a special distinction to the occasion—that's what every hostess is looking for.

Sandwiches

In spite of the large number of sandwich fillings that one sees in print or tastes from time to time there is always a desire for something a bit different, such as—

Toasted Lobster Sandwich—Finely chop the meat of a two-pound lobster, or use $\frac{1}{2}$ lb. canned lobster. Add one egg yolk, $\frac{1}{2}$ drop onion juice, $\frac{1}{4}$ teaspoon salt, $\frac{1}{8}$ teaspoon paprika, and few grains pepper. Cut stale bread in $\frac{1}{4}$ -inch slices, remove crusts, cut in strips $1\frac{1}{2}$ inches wide and spread with lobster mixture. Melt 3 tablespoons butter, add $\frac{1}{2}$ can mushrooms, or 4 large peeled mushrooms, finely chopped, and cook five minutes. Add 3 tablespoons flour, and when mixed add $\frac{1}{2}$ cup milk and $\frac{1}{2}$ cup cream, and stir until mixture boils. Then add another egg yolk. Let cool slightly and pour sauce over the lobster and sprinkle with grated cheese. Bake in hot oven 10 minutes or until light brown. These can be made ready to bake and be kept in a cool place for several hours, and put in the oven just before serving time.

Cheese Sandwiches—Sandwiches made with a filling of cream or cottage cheese are of many kinds, and all of them are both good and practical. The sandwiches may be cut in any desired shape: strips, squares, diamonds, or triangles. If thin and small, they are always attractive. Sandwiches, if made before club meeting, should be wrapped in dry cheesecloth and then in a damp cloth and put in a closely covered receptacle. Serve them on a fancy plate, garnished, if desired, with a bit of green, such as a lettuce leaf, a few

sprays of watercress, or fern.

Cream Cheese and Pineapple Sandwich—Mix equal

portions of cream cheese and chopped pineapple drained from the juice. Add half as much finely chopped blanched almonds. Season with salt, paprika, and a few grains cayenne. Spread between thin slices of buttered bread and cut in fancy shapes.

Cream Cheese and Russian Dressing Sandwich—Mix cream cheese with enough Russian Dressing to make of the right consistency to spread, having it soft but not runny. Spread between thin slices of buttered graham bread.

Cream Cheese, Guava Jelly, and Nut Sandwich—Mix together equal quantities of cream cheese and guava or other jelly and add a few chopped nut meats. Cut bread in $\frac{1}{8}$ inch slices, spread with creamed butter and cut in fancy shapes. With a small cutter, make a hole in half of the pieces of bread. Spread the whole pieces of bread with the cream cheese mixture. Cover with the piece with the hole in the center and put a small bit of the jelly into the open space in each sandwich.

Valentine Sandwich—Cut bread in heart-shaped pieces, spread with creamed butter and with cream cheese (that with a Roquefort flavor is especially good). Make a half-inch border around the edge of chopped maraschino cherries or decorative strips of pimiento.

Moravian Esses

1 yeast cake	4 $\frac{3}{4}$ cups bread
$\frac{1}{4}$ cup warm water	flour
$\frac{1}{2}$ cup hot mashed potato	2 eggs
1 cup milk, scalded and cooled	$\frac{1}{2}$ cup shortening
	1 teaspoon salt
	$\frac{1}{2}$ cup sugar

Break yeast cake into warm water, and when dissolved add milk and mashed potato mixed together. Then add $1\frac{1}{4}$ cups flour, beat well, and let rise until double in bulk. Add eggs well beaten, shortening, which may be lard and butter mixed, softened but not melted, salt,

sugar, and $3\frac{1}{2}$ cups flour. Again let rise until light, roll to $\frac{1}{4}$ inch in thickness, cut in strips six inches long and shape like the letter S, place on greased tin sheet, let rise until light, and bake at 400° F. for 15 minutes. Brush with melted butter, dip in sugar, and serve hot with coffee.

Cakes

Silver Cake—Cream $\frac{1}{2}$ cup butter, add $1\frac{1}{3}$ cups sugar slowly, then add $\frac{3}{4}$ teaspoon vanilla or almond extract. Beat 4 egg whites until stiff and add to the first mixture. Then add alternately $\frac{2}{3}$ cup milk and $2\frac{1}{4}$ cups pastry flour sifted with 3 teaspoons baking powder and $\frac{1}{8}$ teaspoon salt. Bake 45 minutes at 360° F.

Little Decorated Cakes—Bake Silver Cake mixture in a dripping pan lined with paper, and greased. When cold, cut in pieces $2\frac{1}{2}$ inches long and 1 inch wide. Cover the four sides with a thin layer of frosting. Then sprinkle thickly with finely chopped coconut colored pink, green, yellow, or lavender. Cover the top of the cakes with the same frosting. From the frosting stiffened with more confectioner's sugar, model tiny roses, daisies, sweet peas, and other simple flowers, and place on each cake. Then with a fine paint brush dipped in vegetable coloring diluted with water color the flower petals delicately. Make the stems and leaves of the flowers with a paint brush dipped in green vegetable coloring. With a little practice very attractive and artistic cakes can be prepared.

Silver Penuchios—Put Silver Cake mixture into small greased muffin tins, and bake 12 minutes at 375° F. Cover with Penuche Frosting and put a nut meat in the center of each cake.

Penuche Frosting—Melt 2 tablespoons butter in saucepan, add 2 cups brown sugar and $\frac{3}{4}$ cup milk or thin cream, and stir until sugar is dissolved. Bring to boiling point and boil without stirring to 234° F. or until syrup will form a very soft ball when tried in cold water. Remove from fire and leave until cool. Beat with a spoon or work with a spatula until mixture becomes sugary. Place over hot water, stir until mixture is melted, and use for covering cakes.

Chocolate Coconut Teas—Mix some marshmallow cream with as much finely chopped shredded coconut as it will hold. Shape in balls $1\frac{1}{4}$ inches in diameter and fasten with marshmallow cream or frosting, to small salty cracker, round or

square. Cover with thin chocolate frosting and garnish tops with shredded coconut. Nuts may be used instead of coconut if desired.

Chocolate Frosting—Melt 2 squares chocolate over hot water, add 2 teaspoons butter and either $\frac{1}{3}$ cup hot milk or water, slowly, then add $\frac{1}{2}$ teaspoon vanilla and confectioner's sugar to make the right consistency. Place over hot water just before using, so that it is soft enough to run over the chocolate balls.

The French pastry shops have a variety of thin wafers, cookies, macaroons, and little cakes something like the following, that are just the thing to serve with a cup of tea:

Macaroons

$\frac{1}{2}$ pound almond paste	1 cup sugar (scant) Whites 3 or 4 eggs $\frac{1}{3}$ cup powdered sugar
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Break almond paste in small pieces, and mix with the hand, adding gradually the one scant cup of sugar and the whites of eggs, of which there should be a scant half cup. When perfectly blended, stir in the powdered sugar. If it does not hold its shape add a little more powdered sugar. Shape with pastry bag and tube on tin sheets covered with thin paper in rounds $1\frac{1}{2}$ inches in diameter, and bake 25 minutes at 360° F. Remove from oven, invert paper and macaroons, and wet paper with a cloth wrung out of cold water, when macaroons may be easily removed.

Almond paste can be purchased in 1-pound and 5-pound packages from first-class grocers or dealers in confectioner's supplies.

Almond Macaroons—Prepare macaroons as in recipe above, and before baking sprinkle with almonds, blanched and shredded or chopped.

Walnut Macaroons—Shape macaroon mixture in ovals $2\frac{1}{2}$ inches long and $1\frac{1}{2}$ inches wide. Put a small piece of walnut meat on top of each macaroon before baking. After baking, put the flat sides of two macaroons together, using a bit of frosting if necessary to hold them in place.

Cherry Macaroons—To macaroon mixture add finely chopped cherries. Shape in rounds $1\frac{1}{2}$ inches in diameter, and place half a candied cherry on top of each macaroon, and bake. As soon as they are removed from the paper, put two macaroons together.

Raisin Macaroons—Shape macaroon mixture in irregular piles 2 inches long and 1 inch wide. Brush with egg whites and put a raisin on top of each before baking.

Pignolia Macaroons—Shape macaroon mixture in ovals 2 inches long and ½ inch wide. Sprinkle with pignolia nuts, and bake.

Cocoanut Macaroons—Add 1½ cups cocoanut to the macaroon mixture and drop from end of spoon upon well-buttered baking pan. Sprinkle with cocoanut and bake until a delicate brown color.

Macaroons, German Style—Shape macaroon mixture with small plain tube. Have three small rounds in a line, or in clover-leaf shape, or have two or four rounds close together. When cool, decorate with colored frosting forced through paper pastry bag, and with tiny candies.

Macaroons French Style—Shape macaroon mixture with pastry bag and star tube in strips, circles, and fancy shapes. Let stand overnight before baking. Decorate with bits of candied fruit and thin white icing.

Valentine Macaroons—Make plain macaroons. When baked and cool, cover with confectioner's frosting, and on one side place a tiny bird shaped from almond paste mixed with enough confectioner's sugar to make it easy to handle. The birds may be colored if desired.

Mock Macaroons—Put ½ cup dry bread crumbs through purée sieve; mix with ⅓ cup sugar, 1 teaspoon almond extract and ⅛ teaspoon salt. Add 1 egg unbeaten. Use one tablespoon of mixture for each macaroon, shape in round balls, and bake on tin sheet in moderate oven.

Lady Fingers With Variations

3 egg whites	¼ teaspoon vanilla
⅓ cup powdered sugar	2 egg yolks
	⅓ cup flour
	⅛ teaspoon salt

Beat egg whites until stiff and dry, and continue beating while slowly adding the sugar and vanilla. With same egg beater beat yolks until thick and lemon-colored, then remove egg beater and carefully fold egg yolks in the egg white. Put flour and salt in sifter and sift into the egg mixture, cutting and folding gently until thoroughly mixed. Stirring or beating the mixture will make it too thin; so it is necessary to be very careful in combining the ingredients. With a pastry bag and plain tube, or with a teaspoon and a silver knife, shape the mixture on a tin sheet covered with unbuttered paper.

Bake 10 minutes at 360° F. While still warm, remove from paper with a knife and put together in pairs. A thin coating of whipped cream, marmalade or jelly may be used between the Lady Fingers if desired. Make Lady Fingers three and one-half inches long and one inch wide. They should be sprinkled with powdered sugar just before they are put into the oven.

Sponge Drops—Shape Lady Finger mixture in circles one and one-half inches in diameter and sprinkle with powdered sugar before baking.

Sponge Drops with Currants—Shape like Sponge Drops. Put four or five dried currants on each Sponge Drop and sprinkle with powdered sugar before baking.

Sponge Drops with Nuts—Sprinkle Sponge Drops with chopped nuts and powdered sugar before baking. Walnuts, pecans, hickory, or pistacio nuts may be used.

Stuffed Fruits

Stuffed Dates—Wash and stone dates and stuff with shredded coconut chopped and mixed with enough marshmallow cream to hold it together. Roll in granulated sugar and place in paper cases. One or more dates may be used for stuffing in place of the coconut. Chopped nut meats and dates may also be used. Figs and prunes may be stuffed in the same way.



PLEASE pass the punch on one of these new trays that look so old. They are quaint painted tin, like the ones in Grandmother's attic, with a landscape, or a bright bouquet of flowers in the center. For cakes and bonbons they're using both tall- and short-stemmed comports of glass, plain or colored.

Our Tea Party Shelf

Permits impromptu hospitality

WE HAVE at last solved the problem of what to serve with our winter five-o'clock tea and hot-weather drinks and how to have it on short notice, by an institution called "our afternoon tea shelf." In this space, set apart, are gathered together all sorts of dainty, quickly-prepared delicacies suitable for the social rite of tea. Of course there are the usual package wafers and small cakes and crackers that have been created for the relief of harassed hostesses and we add an occasional jar of home-baked cookies when a cool morning moves our cooking spirit in that direction.

On the shelf to serve with cookies and crackers are ready-made goodies, such as marshmallows, candied fruits, chocolate, nut meats, peanut butter, coconut, raisins, dates, figs, even cheese and the various spices, a jar or two of canned fruit, preserves, jams, marmalades, and jellies. A basket of lemons is imperative.

Both loaf and powdered sugar are there, also rock candy (for sweetening the hot tea on cool days), candied rose petals, violets and mint leaves, which are lovely floating on top of the cup, honey, fruit pastes, a jar of assorted fruit tablets (they give a variety of flavors dissolved in the tea), and a jar of good mayonnaise, for we like something besides sweets in hot weather.

We spread cream cheese mixed with sugar and melted chocolate on little molasses cookies. Honey, thickened with nuts, is a quick filling for any sort of wafer. Common ginger snaps are ren-

By MAY BELLE BROOKS



*As social
as we please,
and unflurried*

dered uncommonly tasty with a spread of date paste and nuts.

Peanut butter, cream, and confectioner's sugar, or peanut butter and icing, are good between plain crackers. Cheese wafers are made even more appetizing by a dab of something piquant—any salad mixture on hand, a few chopped olives, pickles, nuts, or celery mixed with boiled mayonnaise; dates pounded to a paste with cream and dusted with powdered cloves or all-spice.

Marshmallows, of course, are always a good stand-by. Laid

over plain round crackers or sweet ones, and popped into a moderate oven to puff and brown, with a nut or cherry or a bit of coconut pressed into the top before cooling, they are popular "trimming."

Day-old bread, crustless and cut into finger lengths, toasted carefully and spread with butter, sugar, and cinnamon, is not to be despised. When something especially tasty is desired, as when the men-folk swarm around, we mash hard-cooked eggs, grated cheese, ground boiled ham with French mustard or mayonnaise, and spread on crackers. Something else the summer man likes is toast sprinkled with minced green pepper and dotted with mayonnaise.

An easy home-made refreshment is angel, sunshine, or other light loaf cake, fresh baked and cooled, cut into thin slices and put together sandwich fashion with an icing made by stirring canned milk into powdered sugar, flavored and enriched with nuts. If desired, cut these cake sandwiches into narrow strips. This

sort of icing is excellent for dressing up all manner of plain crackers, and takes but a few moments to prepare. Nothing could be much simpler than sweet chocolate melted and poured over wafers, and a most delicious result is achieved by melting chocolate drops on crackers.

Ordinary drop cakes may be quickly transformed by scooping out the center and filling with marmalade. Even brown bread gems are acceptable so treated.

An unusual little macaroon consists of rolled oats, cheese, and dates in any proportion liked. For cheese biscuits, good on a chilly afternoon, roll biscuit dough thin, spread with chopped nuts, grated cheese, and a little cream, fold over and

cut into tiny rounds, sprinkle the tops with some of the filling mixture, and bake.

By the way, in warm weather, when the kitchen should be kept cool, bake cookies on the griddle instead of in the oven. Do not have the griddle too hot, only lightly greased, and turn the cookies with a cake turner when one side is browned.

We substitute the ice box for the steaming kettle when it comes to beverages. We have fruit juices saved from canning, lemon sirup purposely made, or some of the delicious drinks to be bought ready bottled, and we serve a thick sirup instead of sugar with iced tea.

Entertaining Electrically

MY ADVENTURES in cooking with

By NELL B. NICHOLS

electrical table appliances started with a wedding gift, a coffee percolator. To that royal beginning other equipment has been added from year to year until satisfactory meals may be prepared on the table. I find that with the use of these devices all the food to be cooked for a meal can be made ready at the table while everyone joins in the conversation and an exchange of ideas. This makes for charm in dining. Bright electrical cooking appliances, polished and well kept, with the steam from the heated food above them, are not merely useful but beautiful as well.

This type of cookery eliminates innumerable steps between the kitchen and dining-room during a meal, saving the home-maker's physical and nervous energy and relieving everyone at the table from being disturbed by the hostess's suddenly disappearing and then returning. I usually place the cooking appliances on the table, but when space there is limited they are set on the tea wagon at the right of my place. The drawer under the tray of

the tea wagon is divided into several compartments by pieces of cardboard. Knives, forks, and spoons are kept separated, so that when one is wanted I can reach it without getting up from the table.

At first the electrical appliances were attached to the lamp socket above the table; but this was an unsightly arrangement, and the furniture was moved around so that an outlet in the baseboard for the vacuum cleaner could be used. This is my substitute for a floor outlet under the table. I have a two-way plug which is clamped either on the edge of the table or on the tea wagon.

Since there are not many pans with electric cooking appliances it is necessary to plan carefully what is to be cooked in them. On account of this it is possible to prepare a meal without having many pots and pans to wash afterward.

The first addition I made to my one electrical devise was a grill toaster. Then came the waffle iron, teakettle, and ovenette. Not all at once, however, for, like all investments, they were considered carefully before being purchased. Living in



"This is the first time I ever made an omelet in my life, and I'll bet it's going to be good."

the natural gas country, that is, within pipe distance of the fields, I know what it means to get ready to cook a meal and find the gas too low to be of any use. One winter when this condition came frequently and stayed several days at a time I bought the ovenette to increase the usefulness of the grill. In fact, the two appliances put together made a compact little range for table use.

Quite recently a small electric motor to be used in driving an egg beater and a cake mixer was given a place in my kitchen, and as a birthday gift an electrically heated fireless cooker made its appearance. This completes the list of electric cooking equipment that I own now. Whenever a device offers sufficient help to make it worth-while investment, that is, when I decide it is, I purchase it. This is the plan I have used in the past and the one I expect to follow in the future.

STARTING with the first meal of the day, the electrical appliances are used. The first thing I do in getting breakfast ready is to set the percolator on the table, add the coffee and water and allow at least fifteen minutes for percolating.

While the coffee is bubbling and its aroma is permeating the air, the table is set, the fruit is made ready, and the grill toaster is given its position at the right of my place. If a cooked cereal is desired, it is ready to be taken from the fireless.

The grill is used in cooking the main part of the breakfast. If toast is desired it is made on the toaster, while beneath the glowing coils in the grill pan bacon is being broiled and eggs are frying. Grills have three degrees of heat, high, medium, and low, which are controlled by a switch plug. There is a reflector pan which concentrates the heat, throwing it upward or downward in the

grill as is desired. I also use this reflector in baking griddle cakes on top of the grill while sausage or bacon is cooking below.

Scrambled, boiled, coddled, shirred, and poached eggs may be cooked in the grill pans, and omelets cooked in electric grills are especially light and beautifully browned. Besides toasting bread muffins, and rolls, I have mustered the ovenette into service and baked biscuits for break-

fast. As a rule, however, hot breads are made for luncheon or dinner.

Of course the waffle iron has its turn. One thing this appliance has taught me is that there is no end to the kinds of waffles one can make, such as those from rice, corn meal, bread crumbs, those containing chocolate and other foodstuffs, which provide a variety of flavors. The best part, however, is that the homemaker does not stand in the kitchen making waffles and pancakes and then carry them into the dining-room several times during the meal. She sits at the table, eats with the other persons there while baking the waffles or cakes, which she serves piping hot.

I prepare the waffle batter in the kitchen, using the cake mixer and egg beater which are driven by electricity. The egg whites are first beaten until stiff and dry. Then they are poured into another bowl while the egg yolks and the rest of the batter are mixed. The egg whites are folded in with a spoon and the batter is poured into a pitcher, which is set on the dining table. From this the batter is poured, not dipped, on the electrically heated waffle iron.

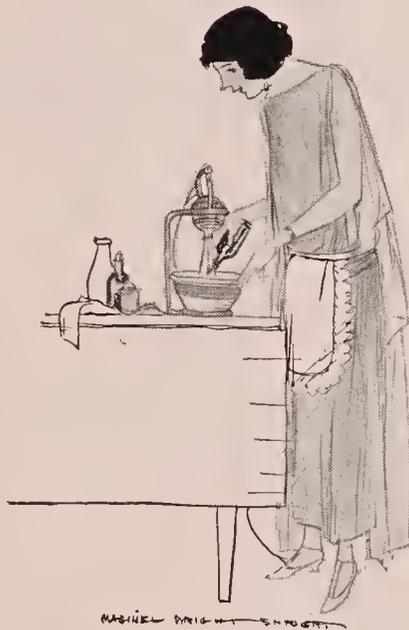
A great variety of foods can be cooked in the grill and ovenette for luncheon. One favorite menu in my home consists of creamed cheese on toast, tea, vegetable salad, and a light fruit dessert. The grill is used in cooking the creamed cheese and toasting the bread. The deep-



"Come right in, we were just going to make waffles for supper"

est pan is set on top of the heated coils, and milk, thickened with a little flour and seasoned with salt, pepper, and butter, is heated in it. When the white sauce thus made is thick enough and has cooked a few minutes, cheese cut in small pieces is added. Then the pan is placed under the grill to continue cooking while the toast is being made. The water for the tea is heated in the electric teakettle and the tea is made at the table.

Omelet, either plain or combined with vegetables, minced meat or jelly; tea; a large fruit salad, and toasted bread or rolls is another enjoyable luncheon menu in my home. I find it a pleasure to cook an omelet in the grill because it browns so evenly and is so light and fluffy. The deepest grill pan is placed on top of the table stove and a piece of butter the size of a small walnut is melted in it while the eggs are beaten with the electric beater. The omelet is poured into the heated grill pan. When it is browned on the bottom and is cooked half way through, the pan is placed under the heated coils to brown and to finish cooking while toast is being made on top.



"Mixing mayonnaise à la motor"

CREAMED and Escalloped dishes are other luncheon favorites. Escalloped corn with toasted cheese sandwiches, a salad and tea, bring the grill and teakettle into use again. Another combination that is always welcome is baked apples, ham and potatoes. The apples are cut in halves, sprinkled generously with brown sugar and dotted with a little butter. They are placed into the ovenette on top of the grill. A little water is poured about them to prevent scorching. While this is cooking on top of the table stove, sliced ham and potatoes are cooking in milk in the grill pan below. Escalloped oysters, salmon, tomatoes, and creamed asparagus are other dishes that are adapted to grill cookery.

I use the ovenette more in preparing dinner than any other meal. In fact, I always use it when I am especially tired and want to sit down while cooking and serving, when there are a few guests and when the gas is low. Of course electrical cookery always gets first place in warm

weather, when other fuels heat the room too much. Then, too, the windows can be left open to admit the breezes without blowing out a flame.

Small roasts are cooked satisfactorily in the ovenette, as are pork chops with dressing, veal birds, meat loaves, and fish. The grill pan is sufficiently large to broil meat for three or four persons at one time. Lamb and mutton chops, fish, and medium thick steaks are adapted to grill cookery. I sometimes escalloped potatoes or fry them on top of the grill while meat broils below.

PUDDINGS of various kinds can be baked in the ovenette, especially bread puddings; rice puddings; custards, if set in a pan containing cold water, and various fruit puddings, such as those containing dates, figs, raisins, and cherries. Fruits and fruit dumplings can be baked with no difficulty, I find, as can hot breads and vegetables, such as squash, potatoes, and sweet potatoes.

I feel certain that my electrical cooking appliances enable me to be more hospitable. My tea wagon and the electric teakettle make the custom of serving afternoon tea a delight.

After luncheon I roll the tea wagon with the cups, saucers, napkins, and silver into the living-room. Then when making tea, I set the teakettle filled with water on the tray, and while the water is boiling, I assemble the sugar, teapot, and cakes quickly. The tea is made with little effort, and the singing teakettle makes the living-room homelike on a wintry afternoon. Frequently I set the grill on the tea wagon and make toast to be eaten with jam and tea, or cinnamon toast. Sunday night waffle, or waffle and chicken, suppers are a habit with us.

On cold wintry nights, before guests start home, the grill and percolator frequently become the center of attention in the living-room while a light luncheon is prepared and served from the tea wagon. Children are always entertained if corn is popped on the grill, and take keen interest in all the cooking. In fact, these appliances make for hospitality and good cheer without much extra effort.



In many households the whole family descends in a bunch on the ice-box and pantry and rustles its own supper, which frequently turns into a cafeteria spread

The Sunday Night Supper Raid

By ALICE BRADLEY

BECAUSE Sunday dinner is generally a hearty meal and is served late in the day, the Sunday night meal may be a comparatively simple one, and should be made up of dishes that are prepared on Saturday, or such dishes as can easily be made ready in a very few minutes from supplies that are on hand in the store closet or refrigerator.

It is not so much a collection of new recipes, as being able to recall familiar recipes that helps in planning Sunday night meals.

Various groups of dishes are therefore suggested from which menus may be built up.

Suggestions for Dishes With Toast

For these the electric toaster, or even the open fire, may be used:

Toast, with hot stewed tomatoes and strips of bacon

Toast with any creamed mixture

French toast

French toast sandwiches with marmalade between

French toast sandwiches with chopped meat between

Toasted sandwiches with filling of Sardines and sliced tomato, grated cheese on top

Sliced soft cheese
American cheese,
cucumber pickles,
crisp bacon
Chicken, bacon and
tomato, lettuce
and mayonnaise

Creamed mushrooms, chopped and sautéd

Cream cheese with or without marmalade

Cream cheese, chopped nuts, sliced stoned dates

Butter, sugar and cinnamon

Lettuce, baked beans and Russian dressing.

Butter and preserve or marmalade:

White, whole wheat, raisin or brown bread may be used.

Quick Hot Breads

Baking Powder Biscuits are quickly made, especially if you have prepared flour on hand. Serve with butter and—
Honey Maple sirup Jam, preserve or Marmalade conserve

Baking Powder Biscuits may have one of the following mixtures spread on and then be rolled up, cut off and baked:

Butter and brown sugar

Butter, sugar and cinnamon

Butter and marmalade

Butter, sugar, raisins and spice

Butter, maple sugar and nuts

Popovers with maple sirup, honey, or canned fruit are a treat to many people.

Griddle cakes or waffles may be cooked on the electric grill or waffle iron at the table, and served with maple sirup.

The Hot Dish

White sauce is quickly and easily made in a chafing dish or electric grill, or on the range. It may be seasoned with celery salt, onion juice, chopped peppers, parsley, or table sauce. In it may be served:

Slices of toast
 Hard-cooked eggs, chopped
 Cheese and seasonings
 Cold, cooked potatoes, diced
 Potato dice and cheese
 Shrimps and peas
 Shrimps and cooked rice
 Oysters
 Oysters and celery
 Salmon
 Salmon and celery
 Chicken strips or cubes
 Chicken and potato cubes
 Chicken and mushrooms
 Chicken and celery
 Chicken and ripe olives
 Chicken and pimiento strips
 Chicken, pimiento strips and cooked macaroni or spaghetti
 Chicken and green pepper strips
 Chicken and oysters
 Chicken and ham
 Sweetbreads diced
 Smoked dried beef
 Fresh honeycomb tripe and small boiled onions
 Lobster dice
 Flaked, cooked fish and hard-cooked eggs
 Sardines flaked and hard-cooked eggs
 Asparagus tips and hard-cooked eggs
 Chicken and hard-cooked eggs
 Cooked rice, curry and hard-cooked eggs
 Crab meat
 Shellfish with cooked rice and curry
 Canned shad roe and celery
 Cooked sweet potato cubes
 Macaroni and cheese
 Rice and cheese
 Roast fresh pork
 Cooked veal

Cheese should be kept on hand and may be served as—

Welsh rabbit
 English monkey
 Cheese toast
 Cheese and tomato rabbit

Cheese and scrambled eggs
 Cheese dreams
 Cheese sandwiches

Salads

If you keep lettuce and salad dressing in the house a salad may be made up of almost anything that you have on hand: cooked meat, fish, eggs, vegetables, rice, or macaroni, celery, cucumbers, fresh or canned fruit, nuts, or cheese alone, or in combination, can all be used. Use your own ingenuity, and you may secure some new and attractive combinations. Only a few suggestions can be given here:

Chicken with celery, hard-cooked eggs, cabbage, cucumber, nuts, peas or tomatoes
 Cooked lamb and green peas
 Shrimps with cucumber
 Salmon with cucumber and hard-cooked egg
 Tuna fish, celery and pickle
 Lobster with celery, tomato and shredded lettuce

Cooked lima beans, onion, celery and pimiento
 Cream cheese balls
 Potato with hard-cooked egg, pimiento, chives, cream dressing
 Potato with hard-cooked egg, pickle and shredded cabbage
 Egg stuffed, on slice of tomato, on toast, on lettuce
 Cabbage and nuts
 Tomatoes with cheese balls and cress
 Tomato sandwich with cheese
 Tomato stuffed with pineapple and nuts
 Vegetables in separate groups; peas, beet dice, carrot dice, potato dice, string beans, shredded cabbage, cauliflower
 Apple, celery and nuts
 Banana rolled in peanuts
 Banana, raisins, and chopped nuts
 Celery and grape
 Celery and cucumber
 Green pepper and cream cheese



Sunday Night Menus

Toasted Cheese Sandwiches
 Salad of Tomato with Pineapple and Nuts
 Marble Cake, Marshmallow Frosting
 Tea with Lemon
 Creamed Salmon and Celery
 Popovers
 Grapefruit, Orange and Date Salad
 Florida Nur Layer Cake
 Cocoa
 Rice and Cheese in White Sauce
 Butter-Scotch Biscuits
 (Baking Powder Biscuits with Brown Sugar and Butter)
 Jellied Dried Apricots with Cream
 Ginger Ale
 Toast with Tomato and Bacon
 Waffles with Sirup
 Milk

- Orange sections, strawberries or cherries, and cheese balls rolled in chopped nuts
- Grapefruit, celery and green pepper
- Grapefruit, orange sections, green pepper strips
- Grapefruit, orange sections with date strips, served star shape
- Grapefruit, orange sections, pineapple, marshmallows and nuts
- Pear, celery and maraschino cherry
- Pineapple with celery, nuts and maraschino cherries
- Pineapple with slice of green pepper, stuffed with cheese
- Pineapple with half banana, standing upright in center with a maraschino cherry on top
- Pineapple with grapefruit, and maraschino cherries

Desserts

Dessert may be of fresh, dried, or canned fruit. To prevent monotony the fruit may be served in a layer cake or shortcake, using—

- Cooked apples
- Peaches
- Apricots
- Prunes and apricots
- Berries or jam with marshmallow cream, or whipped cream or the sirup from the fruit
- Fruit may be served in a gelatin dessert made on Saturday, such as—
- Orange jelly with orange sections
- Orange jelly with nuts and pineapple
- Orange jelly with marshmallows
- Lemon jelly with peaches
- Lemon jelly with mixed fruit and nuts
- Lemon jelly with dates, figs and cherries
- Jellied prunes
- Jellied apricots
- Jellied cherries
- Jellied apples
- Strawberry sponge
- Prune whip
- Apricot whip
- Apple snow
- Apricot Bavarian cream
- Pineapple Bavarian cream
- Raspberry Bavarian cream
- Strawberry Bavarian cream
- Orange charlotte russe
- Banana charlotte russe
- Snow pudding with jelly
- Pineapple pudding

Serve fruit with a boiled custard, using—

- Oranges
- Bananas
- Peaches
- Baked apples

A fruit salad, with—

- Whipped cream
- French dressing
- Mayonnaise dressing
- Cream dressing

Beverages

The beverage served may be—

- Tea with lemon
- Hot chocolate with whipped cream
- Cocoa with marshmallows
- Ginger ale
- Grape juice
- Punch of lemon and other fruit juice

Cookies

Recipes for many kinds of cakes and cookies and pastries, have been given this year. By varying the fillings and frostings, it need not be necessary to repeat a cake for fifty-two Sundays!

- Ginger snaps
- Spice cookies

SUGGESTIONS

TURN to pages 2, 6, 7, and 8 for recipes suitable for Sunday night pick-up suppers. Creamed Sardines and Eggs, Tomato Cheese Toast, and Butter-scotch Biscuits are a few of the delicacies. Entertaining Electrically, page 13, gives further suggestions for simplified and informal parties, where everybody takes a hand in cooking and fun runs high.

- Oatmeal cookies
- Hermits
- Brownies
- Walnut macaroons (page 10)
- Cherry macaroons
- Raisin macaroons
- Pignolia macaroons
- Gingerbread and whipped cream

A few boxes of fancy crackers in the supply closet are a great blessing if there is no cake in the house. For variety two may be put together with—

- Marshmallow cream and chopped nuts
- Quick chocolate frosting
- Confectioner's frosting with nuts or cherries
- Chocolate fudge
- Divinity fudge

Candy

Perhaps you will want to finish off with a bite of candy, which can be made on the spot after the dishes have been piled away:

- Toasted marshmallows
- Stuffed dates, figs and prunes
- Sugared popcorn
- Molasses candy

*Dennison's, New York,
can supply materials
and directions for the
Maypole.*

*A Maypole centerpiece
has gay cut-out dancers
and soft-tinted paper
streamers.*



May Breakfasts

For School and Church

THOSE annual club,
or church, or com-
munity breakfasts

are bugbears to many an anxious committee. It is hard to know what will please everyone, and still harder to know what to charge each person—for a reasonable profit should be forthcoming. Both the menus given above have been planned with these two problems in mind.

The cost should be figured carefully before the price for the breakfast is made, and printed on the tickets. The cost is arrived at by determining the price of each kind of foodstuff required and the number of people that it will serve. Determine cost per person, and double it to make a profit.

One quart box of strawberries, washed but not hulled, with one-fourth pound powdered sugar (one level tablespoon in center of each plate) will serve twelve.

One three- to four-pound chicken should serve six people. Two three-pound chickens will serve more people than one six-pound chicken. One glass of jelly

Planned by
ALICE BRADLEY

should serve eight people.

One peck of potatoes mashed with one quart milk, one-half pound butter or margarine, and salt, will serve fifty people.

The waffle recipe on page 20 of this booklet will make eight waffles. One pound butter and one quart sirup are sufficient for forty people.

One pound coffee with nine quarts water should make coffee for forty or fifty cups. One pint cream diluted with one and one-half pints milk, and one to one and one-quarter pounds sugar will provide the accompaniments for the coffee.

The chicken can be cooked the day before, the potatoes may be pared, the rolls may be made and baked, or kept in the refrigerator overnight and baked in the morning, or they may be purchased from a baker. The waffles should be cooked to order.

Menu I is an attractive one, for which a caterer may provide food, china, silver, and service at \$1.50 per person.

Recipes for most of the dishes can be found in any good cook book. Others follow:

Salmon Croquettes with Peas

2½ tablespoons butter
 1 egg yolk
 1 teaspoon salt
 ¼ cup flour
 ¼ teaspoon pepper
 1 cup milk
 2 cups cooked flaked salmon
 1½ tablespoons lemon juice

Melt butter, add flour; when well blended, add milk, stir until sauce boils, add egg yolk, seasonings, and fish, and spread on a plate to cool. Shape in cones, cylinders, or cutlets, dip in fine dry bread crumbs, cover with one egg white which has been beaten with two tablespoons cold water and again cover with bread crumbs, and fry one minute in deep hot fat. Serve garnished with green peas.

Asparagus Salad

Lettuce
 Cooked asparagus
 Hard - cooked egg whites
 Mayonnaise dressing
 Pickle, finely chopped

Pimiento
 Parsley

In individual nests of lettuce leaves arrange cooked asparagus cut in inch pieces. Cover with mayonnaise and sprinkle with hard-cooked eggs finely chopped, mixed with one-fourth as much each of pickle and pimiento finely chopped and one-eighth as much finely chopped parsley.

Chicken Cream Sandwiches

2 tablespoons butter
 3 tablespoons flour
 ½ teaspoon salt
 ⅛ teaspoon pepper
 1 cup milk
 1 boiled onion
 ¾ cup chopped cold boiled fowl
 ¼ cup chopped celery
 2 egg whites
 Lemon juice
 Paprika

Melt butter, add flour, salt, and pepper, and when smooth add milk and onion forced through a strainer. Stir until mixture boils, add chicken and celery, and

simmer three minutes. Add egg whites beaten stiff and season highly with lemon juice and paprika. Chill, spread between slices of buttered bread, and cut in fancy shapes.

Pimiento Cheese Sandwiches

Mash one cream cheese or one-third cup cottage cheese, add to this one tablespoon finely chopped pimiento, few grains salt, and enough cream or French dressing to make of the right consistency to spread. Use between thin slices of buttered bread cut in small fancy shapes.

Strawberry Sherbet

Wash and hull one box strawberries, sprinkle with one cup sugar, mash and let stand two hours. Add one cup water, squeeze through cheesecloth, add lemon juice to taste, and then freeze.

Macaroons

½ pound almond paste
 ⅓ cup powdered sugar
 1 cup sugar (scant)
 Whites 3 or 4 eggs

Break almond paste in small pieces, and mix with the hand, adding gradually the one scant cup of sugar and the whites of eggs, of which there should be a scant half cup. When perfectly blended, stir in the powdered sugar. If it does not hold its shape add a little more powdered sugar. Shape with pastry bag and tube on tin sheets covered with thin paper in rounds 1½ inches in diameter, and bake 25 minutes at 360° F. Remove from oven, invert paper and macaroons, and wet paper with a cloth wrung out of cold water, when macaroons may be easily removed. Nuts and coconut may be added as desired.

Waffles

1¾ cups flour
 3 teaspoons baking powder
 ½ teaspoon salt
 1 cup milk
 Yolks 2 eggs
 Whites 2 eggs
 1 tablespoon melted butter

Mix and sift dry ingredients; add milk gradually, yolks of eggs well beaten, butter and whites of eggs beaten stiff; cook on a greased hot waffle iron. Serve with maple sirup.

May Breakfasts

Menu I

Salmon Croquettes with Peas
 Olives
 Fresh Asparagus Salad with Mayonnaise Dressing
 Pimiento Cheese Sandwiches
 Chicken Cream Sandwiches
 Orange or Strawberry Sherbet with Whipped Cream
 Sponge Cakes
 Macaroons
 Coffee

Menu II

Strawberries
 Stewed Chicken with Gravy
 Jelly and Pickles
 Mashed Potatoes with Parsley
 Hot Rolls
 Waffles or Griddle Cakes
 Maple Sirup
 Coffee

A Rose Luncheon

When you entertain the other girls

WHEN you think of giving a party for the friend who's just announced her engagement, or want to entertain rather nicely for the girl who's visiting your college chum, a rose luncheon is a wonderfully party-like little affair.

in vacation time

By **ALICE BRADLEY**

saucepan with onion and white stock, and simmer thirty minutes. Rub through a sieve into double boiler, add remaining lettuce, shredded, and cook twenty-five minutes. Season and serve very hot.

Crab Meat Cocktail

3 tablespoons lemon juice	$\frac{3}{4}$ teaspoon salt
	$\frac{1}{3}$ teaspoon paprika
3 tablespoons salad oil	1 can asparagus tips
	$\frac{1}{2}$ pound crab meat
	Mayonnaise dressing

Mix together lemon juice, salad oil, salt, and paprika. Dip asparagus tips, one at a time, in this dressing, and arrange five stalks inside each cocktail glass. Mix crab meat with remaining dressing and place on the asparagus, with a slight depression in the center. Make a rose of stiff mayonnaise dressing in the center of the crab meat, sprinkle with paprika, and serve very cold.

Lettuce Soup

2 heads lettuce	$1\frac{1}{2}$ teaspoon salt
1 slice onion	$\frac{1}{2}$ teaspoon paprika
3 pints white stock	$\frac{1}{4}$ teaspoon pepper

Separate and wash lettuce leaves, cut outside leaves in fine shreds, put in

Cheese Noodles

1 egg	Flour	$\frac{1}{2}$ teaspoon salt
-------	-------	-----------------------------

Beat egg slightly, and salt and flour enough to make a very stiff dough. Knead until smooth, roll as thin as possible, cover with towel, and leave twenty minutes. Fold mixture in layers one and three-fourths inches wide and cut out as many five-petaled shapes as possible. Separate layers and fry a few at a time in deep hot, fat until delicately brown, sprinkle centers with grated cheese seasoned with paprika. Serve with soup.

If you cannot purchase a tin cutter of right size and shape, draw the design on paper and paste on a piece of cardboard, then cut out paper and cardboard together. With a small pointed knife shapes may be cut from the noodle mixture by tracing around the pattern.

Radish Roses

Remove root and all but the smallest leaf from round radishes. Begin at root end and make five incisions through skin,



This shows the evolution of a puff paste rose case holding chicken quenelles financière, served as the main course at a rose luncheon

running three-fourths of the length of the radish. Pass the point of the knife under the sections of skin and cut down as far as the incisions extend. Cut through the inside of the radish to make more petals, and put radishes in cold water. The radishes open slightly and resemble roses.

Eggs Killarney

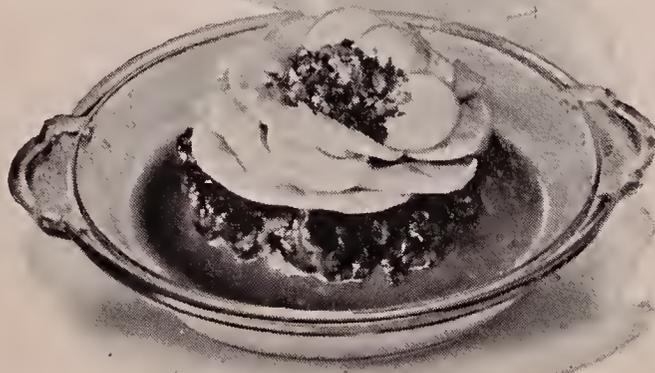
8 eggs $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ peck spinach $\frac{1}{8}$ teaspoon pepper
 4 tablespoons butter Lemon juice

Cover eggs with boiling water and cook slowly forty-five minutes. Put in cold water, remove shells, and cut each egg in thin slices. Wash spinach, cook until tender in as little water as possible, chop and season with butter, salt, pepper, and lemon juice to taste. Cut eight slices of bread in circles three inches in diameter, toast, and spread with butter. On the toast make a thick layer of spinach having it higher on the edges than in the center. On the spinach arrange the slices of egg overlapping each other to simulate the petals of a rose. Place in baking dishes, surround with tomato sauce, put sifted egg yolk in center of slices, cover, and bake ten minutes.

Tomato Sauce

$\frac{1}{2}$ can tomatoes 3 tablespoons flour
 1 slice onion $\frac{1}{4}$ teaspoon salt
 3 tablespoons butter $\frac{1}{8}$ teaspoon pepper

Cook onion with tomatoes fifteen minutes, and rub through a strainer. Melt butter, add flour, salt and pepper, and cook until slightly browned. Add tomatoes, and stir and cook until boiling point is reached.



Killarney Eggs

Chicken Quenelles

Breast 1 raw Few grains pep-
 chicken per
 2 egg whites Few gratings nut-
 $\frac{1}{2}$ teaspoon salt meg
 Heavy cream

Force chicken through food chopper, then add egg whites a little at a time and work with wooden spoon or potato masher until smooth. Add seasonings and slowly add one-half cup heavy cream, then rub through a purée sieve. Shape with a teaspoon or pastry bag and rose tube on a sheet of greased paper. Place in a pan, cover with hot chicken stock, bring to boiling point, cover, turn off, heat and leave ten minutes, then remove from stock and paper. Use in soups or in sauce as a filling for patties and *rol-au-vents*.

NOTE: Cover the remainder of the chicken not used for chicken quenelles with cold water, add one onion, sliced, stems and skin of mushrooms if at hand, one teaspoon salt. Heat slowly to boiling point, then cook slowly until chicken is tender. Strain and use stock for soup and sauce. The meat may be used in any way desired at another meal.

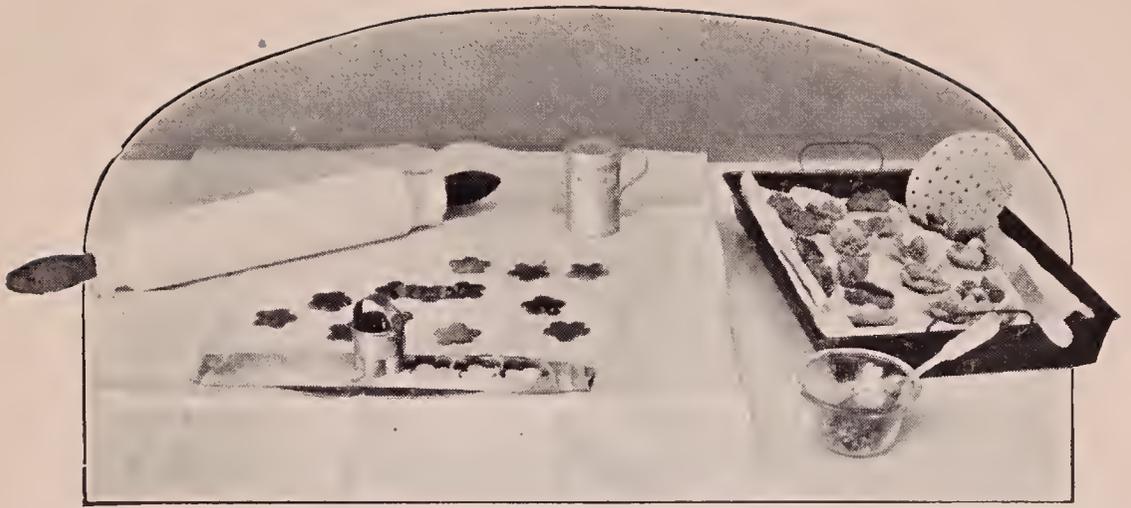
Chicken Quenelles Financière

Chicken forcemeat balls
 1 cup chicken stock
 1 pair sweetbreads
 6 tablespoons butter
 $\frac{1}{4}$ pound fresh mushrooms or
 1 can mushrooms
 16 small stoned olives
 4 tablespoons flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
 1 cup milk
 Truffles or ripe olives

Cook sweetbreads twenty minutes in boiling water to cover with one tablespoon salt and one table-

THE MENU

- Crab Meat Cocktail
- Lettuce Soup
- Cheese Noodles
- Radish Roses
- Eggs Killarney
- Chicken Quenelles Financière
- on Puff Paste Roses
- Buttered Beets
- Rosebud Biscuits
- Peach Ice Cream
- Rose Shapes in Green Spun
- Sugar
- Little Rose Cakes
- Candy Rose Petals
- Coffee



Rolled out, cut in five-petaled shape, fried in deep fat till brown, and then sprinkled with grated cheese and paprika. cheese noodles are delicious with soup

spoon vinegar. Drain, cut in pieces, and sauté in two tablespoons butter. Remove and put where they will keep hot. In same butter sauté mushrooms cut in strips. Melt four tablespoons butter, add flour mixed with salt and pepper; when smooth add one cup stock in which quenelles were cooked, stir until sauce boils, add milk and again bring to boiling point. Reheat quenelles, sweetbreads, mushrooms, and olives, together or separately, in the sauce and serve in Puff Paste Rose Cases. Sprinkle with truffles or ripe olives finely shredded.

On the same plate serve roses cut from small cooked red beets and reheated in butter.

Puff Paste Roses

Draw on cardboard and cut out a pattern five inches in diameter like right-hand figure in illustration on page 21. Make puff paste and roll and fold four times. Roll out twenty-two inches long and eleven inches wide. Lay pattern on pastry and cut eight roses, using a small pointed knife. Wet edge of each petal and fold back one-half inch (see illustration), pressing firmly. Chill pastry and bake seventeen minutes at 450° F. Remove to wire cake cooler. Before serving reheat and press down center. Fill with Chicken Quenelles Financière, or Creamed Chicken, or Jam, or Whipped Cream.

Directions for making Puff Paste may be found in most cook books, or will be furnished by the COMPANION upon request.

Rosebud Biscuits

1 cup milk	¼ cup sugar
1 yeast cake dissolved in	1 teaspoon salt
¼ cup lukewarm water	1 egg
Flour	Yolk 1 egg
	⅛ teaspoon mace
	¼ cup melted butter

Scald milk; when lukewarm add dissolved yeast cake and one and one-half cups flour; beat well, cover, and let rise until light. Add sugar, salt, eggs well beaten, mace, and butter, and enough more flour to knead; knead, let rise again, roll in a long strip to one-fourth inch in thickness, spread with butter, roll up like jelly roll, and cut in one-inch pieces. Place pieces in pan close together, or in greased muffin pans, flat side down. Let rise until double in bulk, and bake fifteen minutes at 400° to 425° F. A few gratings from the rind of a lemon or one-half teaspoon lemon extract may be substituted for mace.

Peach Ice Cream

2 cups milk	⅛ teaspoon salt
½ cup sugar	1 cup cream
2 tablespoons flour	1 quart can peaches
2 egg yolks	Rose color paste
	Lemon juice

Scald milk in double boiler, add flour mixed with half the sugar, stir until thickened, cover and cook ten minutes. Mix egg yolks with remaining sugar and salt, add the thickened milk slowly, stirring constantly, return to double boiler, and stir and cook three minutes. Strain, cool, add cream, and peaches drained from sirup and rubbed through a sieve. Add a bit of color paste to intensify the color, and a little lemon juice if needed to bring out the flavor, then freeze very hard. If individual rose-shaped lead molds are available (they can be purchased for about two dollars and a half each) pack the ice cream into the molds, bind with a strip of cheesecloth dipped in melted fat, and pack in ice and salt until required. Or order ice cream in rose shapes from a first-class caterer. Unmold after dipping molds for an instant

Place each fish on a separate plate, with a spoonful of Piquante Hollandaise Sauce, a piece of lemon, and potato balls sprinkled with chopped parsley. Water-ress is an excellent garnish.

Piquante Hollandaise Sauce

1 cucumber pickle 2 teaspoons pars-
 2 olives ley
 ¼ teaspoon onion
 juice
 1 tablespoon lemon
 juice
 ¼ teaspoon salt
 Few grains cayenne
 6 tablespoons cream
 3 egg yolks
 ¾ cup butter

Chop pickle, olives, and parsley, and add seasonings. Just before fish are ready to serve, heat cream in double boiler. When hot, add slowly to egg yolks, stirring constantly, place over hot water, and stir until mixture becomes thick and hot. Add butter a tablespoon at a time, stirring after each addition until butter is melted. Add pickle mixture and serve at once.

Dressed Cucumbers

Pare two large cucumbers, using flinted knife, if possible, to give scalloped edge. Cut cucumber in slices into a bowl of ice water. Chop one pimienta and mix with French Dressing made with one-half cup salad oil, one-fourth cup vinegar, one teaspoon salt, and one-half teaspoon paprika. Just before fish is ready to serve, arrange cucumbers on glass platter with slices overlapping one another. Sprinkle with dressing and garnish with water-ress or heart leaves of lettuce.

Early in the day get steaks ready for oven. Peel mushrooms, make mushroom stock, measure ingredients for sauce, and get potatoes and cauliflower ready for the oven. After the fish course has been served, put potatoes in oven and fifteen minutes later put in cauliflower.

Fillet Mignon, Stanley

Wipe twelve individual tenderloin steaks and cover with one-fourth cup salad oil mixed with three thin slices onion, one teaspoon salt, and one-fourth teaspoon pepper. Drain steaks, place on broiler and broil four to six minutes. Cook, if more convenient, in a hot greased frying pan or in a very hot oven. Remove to individual plates and put a mushroom sauce on each steak. On each plate place a glazed sweet potato with banana. Pass cauliflower separately.

Mushroom Sauce

Remove stems and skins from one pound mushrooms, cover with two cups cold water, cook slowly twenty minutes, and strain. There should be one cup mushroom liquor. Cook caps in one-half cup butter, turning frequently, for five minutes. Remove caps. To fat in pan add one-half cup flour, stir until smooth, add two cups brown stock and mushroom liquor. Stir until sauce boils, and season to taste with salt and pepper, amount depending on amount of seasoning in brown stock. If stock is not available, use boiling water and two bouillon cubes. Return mushrooms to the sauce, and serve hot.

Sweet Potatoes with Bananas

6 sweet potatoes 2 tablespoons lemon
 3 tablespoons butter juice
 ½ teaspoon salt
 ½ cup sugar 3 bananas

Wash and pare sweet potatoes and cook until tender in boiling salted water. Cut in two lengthwise, trim so that they will stand and be of uniform size, and place in shallow baking dish. Melt butter, add sugar, lemon juice, and salt, and brush each potato with mixture. On each potato place a diagonal slice of



banana. Bake thirty minutes or until a delicate brown in a moderate oven or at 350° F. Just before serving, place for a moment under gas flame if not sufficiently glazed.

Cauliflower with Paprika Pepper Sauce

Remove leaves, cut off stems, and soak two cauliflowers for thirty minutes, head down, in cold salted water to cover. Wrap in cheesecloth and cook head up in boiling salted water fifteen minutes, or until tender. Remove from water and place in casserole dish. Pour Paprika Pepper Sauce over cauliflower, and sprinkle with one cup soft bread crumbs mixed with one-fourth cup melted butter. Fifteen minutes before meat course is to be served, place in hot oven until sauce begins to boil and crumbs are brown.

Paprika Pepper Sauce

6 tablespoons butter
6 tablespoons flour
2 teaspoons salt
3 teaspoons paprika
3 cups milk
2 chicken bouillon cubes
2 tablespoons green pepper
2 tablespoons pimiento
Few drops onion juice
2 teaspoons lemon juice

Melt butter and add flour mixed with salt and paprika. When smooth, add milk and bouillon cubes and stir until sauce boils. Add green pepper and pimiento finely chopped, onion juice and lemon juice.

The mousse may be prepared several hours before it will be needed. The water should occasionally be turned out of the tub and more ice and salt added. The cream chocolate sauce, given in the COMPANION for March, 1923, can be made and kept hot in a vacuum bottle, or be reheated in a double boiler after the salad course has been served. The cake

can be made a day or two before, as it keeps very well.

Mint Mousse with Chocolate Sauce

Crush three-fourths pound peppermints and add to three cups heavy cream. Beat until stiff, and turn into a three-pint mold or three baking-powder boxes. Cover with greased paper and with tin cover, pack in a mixture of two parts ice and one part salt, and leave for two hours or longer. Cut in slices and serve with hot chocolate sauce.

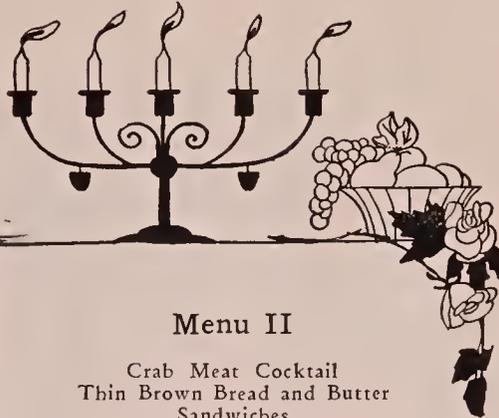
Silver Pound Cakes

$\frac{2}{3}$ cup butter
1½ cups pastry flour
 $\frac{1}{2}$ teaspoon soda
1½ teaspoons lemon juice
6 egg whites
1¼ cups powdered sugar
 $\frac{2}{3}$ cup pastry flour

Cream butter, add flour sifted with soda; then add lemon juice. Beat egg whites until stiff, add gradually powdered sugar, while beating constantly; combine mixtures, then fold in pastry flour. Bake in angel cake pan or deep bread pan in a moderate oven or at 360° F. for one hour.

Cheese Course

After the dessert has been served, toast four or five dozen water or saltine crackers, and divide among twelve plates. The crackers may be quickly and easily toasted by placing on the rack in the gas oven, using a lowered flame. On each plate put an individual portion of Camembert, Roquefort, Cream, or American cheese, cut in square or triangular shaped pieces. If desired, crackers may be thickly sprinkled with grated cheese before being toasted in the oven. Make coffee in kitchen or at table if an electric percolator is available, and serve in small cups. With it pass loaf sugar and cream.



Menu II

Crab Meat Cocktail
Thin Brown Bread and Butter Sandwiches
Duckling Soup, Russian Style
Creamed Fish in Ramekins or Paper Cases
Cold Sliced Baked Ham
Mashed Sweet Potato
Creamed Cauliflower
Cantaloupe, Orange and Pear Salad
Butterscotch Bavarian Cream
Butterscotch Sauce
Sponge Cakes
Crackers and Cheese Coffee

Menu III

Sardine Canapé
Consommé in Cups, Hot or Jellied
Dinner Biscuit
Fillets or Fish with Tomato Sauce
Potato Balls
Dressed Cucumbers
Baked Broiled Chicken
Glazed Sweet Potatoes
Cauliflower with Paprika Sauce au Gratin
Apple, Celery and Nut Salad
Rolled Sandwiches
Vanilla Ice Cream with Butterscotch Sauce
Silver Pound Cakes
Crackers and Cheese
Coffee



For Your Bridge Party

Menus both formal and informal

By ALICE BRADLEY

IF YOUR guests are invited for luncheon, before their arrival cover each card table with a luncheon cloth and arrange the silver and the glass at each place. After luncheon remove the cloths and get out the cards, score pads, and pencils.

At an afternoon or evening bridge party, the refreshments are usually served after the game. Spread a luncheon cloth and bring in on a tray the glass, silver, and napkins for each table. If the hostess herself has been playing, the menu should have been prepared before the arrival of the guests, so that little time need elapse before she returns with something good to eat.

The recipes given here are sufficient for sixteen people, and the dishes may be served at four card tables with very little trouble.

For making biscuits, sandwiches, and cookies, large and small cutters and tins in heart, diamond, club, and spade shapes will be found practical and effective. If cutters are not available, draw the shapes of desired size on a piece of cardboard, lay them on the food to be shaped, and cut around them with a pointed knife.

A color scheme of black and red on white is not difficult to arrange. Pimientos, red color paste, and various fruits will provide the hearts and diamonds; truffles, mushrooms, ripe olives, and chocolate may be used for clubs and spades.



Bridge Luncheon I

Chicken Soup Garnished with
Hearts and Diamonds of Pimiento
Spades and Clubs of Truffle
Ham Hearts with Spinach
Stuffed Celery Bridge Biscuits
Ginger Ale Jelly Salad
Layer Sandwiches
Chocolate Ice Cream and Raspberry
Sherbet
Heart and Diamond Cookies
Spread with Red Confectioner's
Frosting
Spade and Club Cookies spread with
Sweet Chocolate
Salted Nuts Bonbons
Coffee

Luncheon Menu II

Pineapple Mint Cocktail
Crab Meat and Eggs in Patty Cases
Stuffed Mushrooms Celery
Neopolitan Charlotte Russe
Coffee

Ham Hearts

2 cups stale bread crumbs
2 cups milk
 $\frac{1}{3}$ cup butter
2 cups chopped cooked ham
1 teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
4 egg yolks

Cook bread crumbs and milk to the consistency of a smooth paste. Add the butter, ham, salt and pepper; then add egg yolks, beaten until thick. Fill buttered individual molds two-thirds full of mixture. Set in pan of hot water, cover with buttered paper, and bake in a moderate oven or at 350° F. until firm. Turn out on individual plates. On some plates serve a spoonful of cooked spinach, chopped, seasoned, and molded; a spoonful of white sauce; and a stalk of celery stuffed with pimiento cheese and garnished with a diamond of pimiento.

Bridge Biscuits

2 cups scalded milk
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ tablespoon salt
1 yeast cake
 $\frac{1}{2}$ cup warm water
 $\frac{1}{2}$ cup melted butter
4 eggs
Grated rind 1 lemon
8 cups flour

Add sugar and salt to milk; when lukewarm, add yeast cake which has been dissolved in the warm water and three cups flour. Cover and let rise; then add butter, eggs well beaten, grated lemon rind, and remainder of flour. Let rise again, roll out, shape with heart, spade, club, and diamond cutters, let rise slowly

until light, and bake in hot oven or at 450° F. for twelve to fifteen minutes.

Ginger Ale Jelly Salad

1 1/3 cups sirup from canned pears
 4 tablespoons gelatin
 4 tablespoons cold water
 4 tablespoons sugar
 Few grains salt
 1/2 cup lemon juice
 1 pint ginger ale
 2 cups canned pears
 4 tablespoons Canton ginger
 1/3 cup maraschino cherries
 Mayonnaise dressing
 Whipped cream

Drain sirup from canned pears (or use water), heat to boiling point, add gelatin soaked in cold water, sugar (if needed) and salt. When cool add lemon juice and ginger ale. When beginning to set, stir in canned pear (or other white fruit). Canton ginger and maraschino cherries, all cut in small pieces. Turn into individual molds that have been rubbed over with salad oil. Let stand until firm, remove from molds, and serve with mayonnaise dressing combined with an equal amount of whipped cream.

Layer Sandwiches

Use chopped pimientos and chopped ripe olives, with mayonnaise dressing, alternately between four or five slices of buttered bread. Wrap in cheesecloth and put under a light weight until serving time; then cut in slices.

Pineapple Mint Cocktail

1/2 cup Maraschino cherries
 2 cans crushed pineapple
 1 truffle
 16 peppermints

Add to pineapple peppermints broken in pieces and chill. Serve in cocktail glasses with a cherry in the center and finely chopped truffle or ripe olive in a border.

Crabmeat and Eggs in Paper Cases

1 large can crab meat
 4 tablespoons butter
 6 hard-cooked eggs
 6 tablespoons flour
 2 cups milk
 1 teaspoon salt
 Few grains pepper

Melt butter, add flour, salt, pepper, and milk. Stir until mixture boils, add

crab meat from which bones have been removed and eggs cut in eighths. Serve very hot in patty cases.

Stuffed Mushrooms

16 large fresh mushrooms
 1/2 cup butter
 1/3 cup mushroom stems and caps, chopped
 1/3 cup lean cooked ham
 1/3 cup onion
 1 1/3 cups soft bread crumbs
 1/3 cup Parmesan cheese
 1 tablespoon parsley
 1 1/2 cups tomato sauce
 Salt, pepper, and cayenne

Wipe, peel, and remove centers from mushrooms and put in a flat pan. Melt butter, add chopped mushroom caps and stems, ham and onion chopped, and one-third cup soft bread crumbs. Stir and cook three minutes. Add one

tablespoon grated Parmesan cheese, parsley chopped, tomato sauce to moisten (about three-fourths cup), and season highly. Cover each mushroom with the mixture, surround with remaining sauce and cover with remaining crumbs and cheese mixed together. Twenty minutes before serving time place in a hot oven (425° F.) until heated through and slightly brown. Remove to serving plates and put a little of the sauce on the side of each mushroom.

Neapolitan Charlotte Russe

4 tablespoons gelatin
 1 cup boiling water
 1/4 teaspoon salt
 1 cup cold water

Soak gelatin in cold water and dissolve in boiling water. Add salt and divide in three portions.

To first portion add:

3/4 cup raspberry sirup
 2 teaspoons lemon juice
 Sugar if necessary to sweeten
 Red coloring if not bright enough

To second portion add:

Grated rind 1 orange
 2/3 cup orange juice
 2/3 cup sugar
 2 teaspoons lemon juice

To third portion add:

1 1/2 squares melted chocolate mixed with 2/3 cup sugar
 1/3 cup scalded cream, added slowly
 2/3 cup chopped nuts

Afternoon Tea

Ham Salad Sandwiches
 Guava and Chocolate Sandwiches
 Little Cakes in Fancy Shapes
 Bonbons Tea with Lemon
 Cherries, and Cloves

Supper

Chicken Salad with Pineapple
 Bridge Biscuits
 Mexican Chocolate Parfait
 Little Cakes
 Coffee

Evening Refreshments

Orange Ice Cream
 Chocolate Ginger Crisps
 Coffee

Beat two cups cream until stiff; as each portion of the mixture begins to stiffen fold in one-third of the cream. Put raspberry first into two brick molds or bread pans, cover smoothly with the orange, then with the chocolate. Chill, remove from molds, cut in slices, and serve on a slice of sponge cake.

Ham Salad Sandwiches

Chop together three-fourths cup each cabbage, cucumber, and cooked ham, and two tablespoons each pimiento and green pepper. Add mayonnaise dressing to make of the right consistency to spread, and put between thin slices of buttered bread cut in heart, diamond, club, and spade shapes.

Guava and Chocolate Sandwiches

Cut fine grained bread in thin slices, and then in small card shapes, and spread with creamed butter. From half the slice cut holes to resemble cards. Spread half the plain slices of bread with beaten guava jelly, and then with chocolate filling, and cover with slices from which clubs and spades have been cut. Spread remaining slices first with chocolate filling and then with beaten jelly. Cover with slices from which hearts and diamonds have been cut.

Chocolate Filling

2 squares chocolate	1 tablespoon butter
½ cup sugar	1 cup milk
1½ tablespoons cornstarch	½ cup chopped nuts
¼ teaspoon salt	½ teaspoon vanilla

Melt chocolate, add sugar mixed with cornstarch and salt, and add butter. When well mixed, pour milk on gradually, and cook five minutes, or until it thickens, stirring constantly. Add chopped nuts and vanilla. This makes an excellent filling for jelly roll or layer cake.

Chicken Salad with Pineapple

2 lbs. veal	1 cup shelled Bra-
5 lbs. fowl	zil nuts or wal-
⅓ cup French dressing	nuts

2½ cups mayon-	4 cups celery, cu-
naise dressing	cumber, or cab-
3 heads lettuce	bage, or a mix-
2 cans sliced pine-	ture of the three
apple	Pimientos
	Truffles or ripe olives

Cook veal and fowl until tender, cool, remove meat, cut in dice and mix with French dressing. Let stand one hour or more. Separate and wash lettuce, and leave in cheesecloth in a cool place. Open and chill pineapple. When ready to serve, arrange lettuce on individual plates; on each plate put a slice of pineapple. Mix chicken, nut meats, and celery with enough mayonnaise to moisten. Put chicken salad on the pineapple, more dressing, if desired, on the salad, and garnish four salads with hearts cut from pimientos, four with pimiento diamonds, four with spades, and four with clubs cut from truffles or ripe olives. Serve one of each kind at each table.

Mexican Chocolate Parfait

2 cups milk	¼ teaspoon salt
½ cup coffee	6 cups thin cream
2 cups sugar	½ lb. shelled al-
Yolks 6 eggs	monds

Scald milk with coffee and add one-half the sugar; without straining use this mixture for making custard, with eggs, salt, and remaining sugar. Add two cups cream and let stand thirty minutes; cool, strain through double cheesecloth, add remaining cream, and freeze. Serve with chocolate sauce, top with whipped cream and almonds, shredded and browned.

Orange Ice Cream

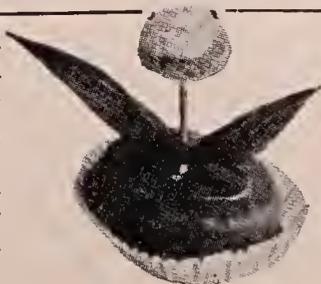
2 cups orange juice	2 cups milk
2 scant cups sugar	2 cups thin cream
	Few grains salt

Mix ingredients in ice cream freezer in order given. Surround with three parts crushed ice and one part salt, and freeze.

Chocolate Ginger Crisps

Break thin ginger cookies in three pieces. Dip in dipping chocolate melted over hot, not boiling, water. Remove to white oilcloth and leave until firm.

THESE perky little peppermint patties, arrayed so invitingly in their paper frills, can be taken home as favors or eaten as the last course. You can buy them in their paper cases and decorate them in less than no time.



PUT A red or green gumdrop on one end of a toothpick. Cut strips of green crêpe paper four inches long and one and one-fourth inches wide, and point the ends. Stick the toothpick through and stand it upright in the patty.

Your Guest Dinner

*Carefully planned to save you
time and trouble*

EVERYBODY likes to entertain company once in a while. If you are doing everything yourself, you may make some preparations in advance which will prevent your being too tired to enjoy your own party, and the following menu is arranged with this in view.

Oysters Supreme

Six or seven oysters may be served on the half-shell to each guest. Lay them in a soup plate of crushed ice with the sauce in a glass in the center, or in double, supreme, or cocktail glasses. A few sprigs of parsley arranged on the ice will give additional color. Fresh lobster meat or Little Neck clams may be used instead of oysters. If fresh fish is not available, use alligator pears cut in dice and served with cocktail sauce.

Supreme Cocktail Sauce

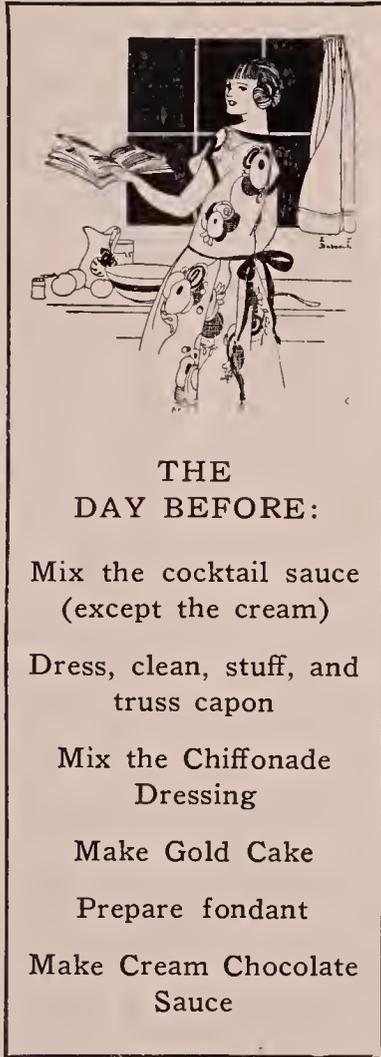
½ cup tomato catsup
½ teaspoon Worcestershire sauce
½ tablespoon lemon juice
Few grains salt
Few drops tabasco sauce
⅓ teaspoon paprika ½ cup cream (scant)

Mix together the catsup, Worcestershire sauce, lemon juice, salt, tabasco sauce, and paprika. Keep on ice until ready to serve and then add slowly to the cream.

Consommé

A can of consommé may be heated at the last minute, with no trouble to the cook-hostess, and the éclairs added to it when ready.

By ALICE BRADLEY



THE DAY BEFORE:

Mix the cocktail sauce
(except the cream)

Dress, clean, stuff, and
truss capon

Mix the Chiffonade
Dressing

Make Gold Cake

Prepare fondant

Make Cream Chocolate
Sauce

Ham or Cheese Eclairs

2 tablespoons butter
¼ cup boiling water
¼ cup bread flour
1 egg
¼ cup chopped cooked
ham or grated cheese

Put butter and boiling water in saucepan and place over fire. When boiling, add the flour all at once. Stir and beat vigorously until mixture forms a ball in center of pan. Remove from fire, and add the egg, unbeaten, beating until thoroughly mixed.

Add the ham or cheese. Shape with pastry bag and small tube or with knife and teaspoon, using one level teaspoon for each, making éclairs two inches long. Bake at 400° F. for twenty minutes.

A portion of this mixture may be made without the ham or cheese, to be served at another meal with whatever filling you wish.

Roast Capon

Dress and clean a capon, stuff with Fruit Stuffing, and truss. This may be done the day before or early on the day of the dinner.

Put capon in roasting pan, cover with slices of fat salt pork, surround with six slices carrot, six slices onion, sprig of parsley, a stalk of celery cut in pieces, and one-third cup chicken fat, margarine, or butter. Put in roasting pan breast down, and place in oven that registers 500° F. Roast for ten minutes. Reduce heat to 400°, and cook thirty minutes, basting frequently with fat in pan. Turn bird breast up and roast forty-five minutes or until breast meat is tender. When bird

is tender remove to platter and discard pork, string, and skewers. Garnish with parsley, watercress or hearts of lettuce.

Gravy

To fat left in pan add five tablespoons flour and stir until brown; add two cups boiling water or stock and stir and boil five minutes. Season with salt and pepper, and strain.

Fruit Stuffing

4 cup soft stale bread crumbs
14 whole boiled chestnuts or walnuts
4 canned or dried apricots
6 stewed prunes
3 canned pears
4 canned peaches
1 egg
 $\frac{1}{2}$ cup apricot juice
 $\frac{1}{2}$ teaspoon salt

Cut fruit in pieces and beat egg slightly. Mix the ingredients very lightly with a long-handled fork. This Fruit Stuffing will take the place of cranberry sauce.

Lima Beans with Paprika

Cook 2 tablespoons butter and 2 tablespoons finely chopped onion together until yellow, taking care not to burn. Add 1 teaspoon flour and 1 teaspoon paprika, and when well mixed add $\frac{1}{2}$ cup chicken stock or water in which lima beans were cooked. Simmer ten minutes, then add 2 cups cooked lima beans, canned or fresh. One cup dried lima beans, soaked and cooked until tender, may be used instead. Simmer five minutes. Put over hot water and leave until you are ready to serve the meal. Taste the beans just before serving them, and add seasoning if necessary.

Chiffonade Salad

"Chiffonade" salad carries out the suggestion of rags and tags, since all the ingredients are in small pieces. Salads are more attractive if light greens and dark greens are combined, as in the use of heart leaves of lettuce and a bunch of dark green watercress. A solid head of lettuce cut in quarters or eighths may be used just as successfully with the Chiffonade Dress-

ing, or a head of chicory may be substituted.

If tomatoes are available, six small ones should be peeled and cut in eighths. Make a layer of lettuce in the salad bowl, arrange the tomatoes on the lettuce, and then pour on the dressing. Cover with shredded lettuce and put five pieces of tomato arranged like a star in the center of the salad, with sprigs of watercress between.

Chiffonade Dressing

Cut 1 tablespoon ripe olives, 2 tablespoons green pepper, and whites of 2 hard-cooked eggs in fine shreds and put in pint jar. Add 1 teaspoon chives, shallot, or onion, cut in the finest possible pieces. Mash egg yolks and add 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, and $\frac{1}{4}$ teaspoon paprika. Then add $\frac{1}{3}$ cup salad oil and 2 tablespoons vinegar slowly. Put into the jar and leave in a cold place until serving time. Shake thoroughly just before using.

Dinner Rolls

Dinner rolls may be purchased, or made by any good recipe. You may serve them either hot or cold.

Ice Cream Sandwich with Cream Chocolate Sauce

Put $1\frac{1}{3}$ cups heavy cream, $1\frac{1}{3}$ cups milk, $\frac{1}{2}$ cup sugar, and 1 tablespoon vanilla in freezer. Add 3 egg whites beaten stiff. Cover, surround with three parts ice mixed with one part salt. Let stand five minutes, then turn crank slowly until mixture is frozen. Fill brick mold, cover with greased paper and with tin cover, and pack in mixture of four parts ice and one part salt. When ready to serve, remove from mold, cut in slices, and place between two slices of Gold Cake; cut in two diagonally and cover with Cream Chocolate Sauce.

Gold Cake

Cream $\frac{1}{2}$ cup butter and add 1 cup sugar gradually, while beating constantly. Add 5 egg yolks and 1 whole egg well beaten. Sift $1\frac{3}{4}$ cups flour, $3\frac{3}{4}$ teaspoons



MENU

Supreme of Oysters
Consomme with Cheese or Ham Eclairs
Olives Dinner Rolls Celery
Roast Capon Stuffed with Fruit
Brown Gravy
Mashed Sweet Potatoes
Lima Beans with Paprika
Chiffonade Salad
Ice Cream Sandwich
with Cream Chocolate Sauce
Guava Cream Strips Cheese Strips
Toasted Water Crackers
Demi-Tasse

baking powder, and $\frac{1}{4}$ teaspoon salt, and add alternately with milk to first mixture. Turn into rectangular cake pan which has been greased and floured. Bake at 360° F. for forty-five minutes. When ready to serve, cut in pieces, the size of a slice of ice cream. Then cut in layers about $\frac{1}{2}$ inch thick.

Cream Chocolate Sauce

Put 1 cup sugar, $\frac{1}{4}$ cup water, and 3 tablespoons corn sirup in saucepan. Stir until sugar is dissolved, and boil to 234° F., or until a very soft ball is formed. Melt 4 squares unsweetened chocolate over

hot water, add $\frac{1}{2}$ cup fondant, and stir until fondant is melted. Add 1 cup cream slowly, stirring until smooth, then add hot sirup. Bring to boiling point, to combine ingredients thoroughly. This sirup can be kept hot in the double boiler for a long time without becoming sugary.

Guava Cream Strips

In some parts of the world, especially in the West Indies, Guava jelly or Guava Cream in some form is used as a last course at every dinner. Guava Cream cut in strips, cheese cut in strips, and toasted crackers may be passed after the dessert.

A Week of Parties

For girls and boys in the holidays

THIS vacation program will appeal to the house party of school and college friends, to the group of young people who had such a good time at the summer camp, and to the reunion of neighborhood boys and girls who have been separated for a long school term. Each of the parties may be planned for a different place with a different person or group in charge.

By ALICE BRADLEY



Melt butter, add flour and seasonings, when smooth add to the scalded milk, stir and cook over hot water until thick. Add tuna fish, separated into flakes, and hard-cooked eggs cut in quarters.

Fruit Salad

Two quarts of fruit salad will be required. Serve with mayonnaise dressing on lettuce or with sweetened whipped cream. Garnish with maraschino cherries, or with pimiento in the form of a large poinsettia.

The Supper Dance

For the center of the table use a small Christmas tree holding a gift for each person. Attach place cards to a sprig of green stuck in a cork covered with red paper. Make nut dishes of red crêpe paper. Brush the edges of the paper cases with egg white and dip in chopped parsley mixed with chopped pimiento.

MENU

Creamed Oysters or Tuna Fish
in Paper Cases

Fruit Salad

Layer Sandwiches with Red
and Green Peppers
Hot Rolls

Tutti Frutti Bombe Frosted Cakes
Salted Nuts Red and White Candies

Creamed Tuna Fish

6 tablespoons butter $\frac{1}{4}$ teaspoon pepper
6 tablespoons flour 3 cups scalded milk
2 teaspoons salt 1 large can tuna fish
4 hard cooked eggs

Tutti Frutti Bombe

Line two three-pint ice cream molds with vanilla ice cream and fill with Tutti Frutti Mousse. Put on cover and bind with strip of cheese cloth dipped in melted fat. Pack in mixture of equal parts ice and salt and let stand four hours.

Tutti Frutti Mousse

1 $\frac{1}{4}$ cups milk	$\frac{1}{2}$ slice pink candied
1 $\frac{1}{4}$ tablespoons gelatin	pineapple
2 egg yolks	2 tablespoons citron
2 tablespoons sugar	$\frac{1}{4}$ cup candied
Few grains salt	cherries
2 egg whites	1 tablespoon dried
2 tablespoons walnuts	currants
2 tablespoons pecans	1 tablespoon Sultana
2 tablespoons mara-	raisins
schino sirup	4 lady fingers
2 macaroons, crushed	crushed, or
$\frac{1}{2}$ pint cream	$\frac{1}{4}$ cup sponge cake
3 tablespoons pow-	crumbs
dered sugar	1 teaspoon vanilla

Put milk and gelatine in double boiler. When milk is scalded add slowly to egg yolks mixed with sugar and salt. Return to double boiler and stir until mixture coats the spoon. Strain and add broken nut meats, pineapple, and cherries cut in pieces, citron cut in fine strips, currants, raisins, sponge cake crumbs, and macaroons, crushed. Set in pan of ice water and stir until mixture begins to thicken. Fold in cream beaten stiff with powdered sugar and vanilla. Put in center of molds lined with vanilla ice cream.

After the Coasting Party

MENU

Thin Slices of Cold Turkey
Bread and Butter Waffles and Maple Sirup Cake
Apples Cocoa Popcorn

The young people can take possession of the dining room if there is an electric waffle iron, or cook and eat in the kitchen if the ordinary waffle iron must be used. Each person may take a turn at cooking the waffles.

Waffles

1 1/4 cups flour	1/4 cup melted butter
1/2 teaspoon salt	3 egg yolks
1 teaspoon sugar	3 egg whites
1/2 teaspoon soda	Butter
1 cup sour milk or cream	Honey or maple sirup

Sift together the flour, salt, sugar and soda. Add slowly sour milk, melted butter, egg yolks well beaten. Fold in egg whites beaten until dry. Cook on hot waffle iron and serve with butter and honey or sirup.

Wednesday Luncheon

MENU

Mock Bisque Soup
Celery stuffed with Pimiento Cheese
Sweet Pickles
Mutton Duck with Gravy
Currant Jelly
Browned Potatoes
Canned Corn with Paprika
Cole Slaw with Russian Dressing
Strawberry Ice Cream or Pink Gelatin with Whipped Cream

Prune Cake with Pink Marshmallow Frosting

Mutton Duck

Remove bones except the leg bone from a fore quarter of lamb. Shape the leg bone to represent the neck and bill of a duck. Fill with stuffing, sew and skewer in shape. Trim shoulder blade, point the end and insert to represent the tail. Cover head and tail with greased paper. Sprinkle with salt and pepper, place on rack in dripping pan, dredge meat and bottom of pan with flour, and cover with thin slices of salt pork. Roast in hot oven two to three hours, basting frequently with fat in pan, or when flour is brown with one cup water. Serve with brown gravy made from fat in pan and the stock made from bones which have been removed.

Prune Cake

1/2 cup butter or margarine	1/2 teaspoon salt
1 cup sugar	1/2 teaspoon cinnamon
1 egg	1/4 teaspoon mace
2 egg yolks	1/4 teaspoon clove
1 cup pitted stewed prunes	1/2 cup prune juice
2 1/2 cups flour	1 level teaspoon soda

Cream the butter, add sugar slowly, then add egg and egg yolks and beat thoroughly. Cut prunes in pieces and mix with flour sifted with salt, cinnamon, mace and clove. Add to first mixture, alternating with prune juice mixed with soda. Bake in two layers and put together with Pink Marshmallow Frosting. Garnish with almonds, blanched, shredded, and toasted until delicately brown.

Pink Marshmallow Frosting

1 cup sugar	1 teaspoon lemon juice
1/2 cup water	Pink color paste
2 egg whites	11 marshmallows

Put sugar and water in saucepan and bring to boiling point. Beat egg whites until very stiff, adding gradually and one at a time five tablespoons of the boiling sirup, beating constantly. When sirup spins a long thread, add remainder very slowly to eggs, and continue beating. Then add lemon juice, pink color paste,



A Week of Parties

Monday: Formal supper dance.

Tuesday: Afternoon coasting party and informal supper in charge of the girls.

Wednesday: Luncheon for the summer-camp group followed by matinee. Taffy pull or fudge party in the evening.

Thursday: Skating party, refreshments in charge of boys.

Friday: Card party or progressive party with games, toasted marshmallows, and pop corn.

Saturday: Informal dinner party with dancing.

and marshmallows cut in halves. Place over hot water, folding over and over until it begins to get sugary.

Taffy Pull or Fudge Party Molasses Chips

3 cups sugar	$\frac{2}{3}$ cup molasses
$\frac{1}{4}$ teaspoon cream of tartar	$\frac{1}{3}$ cup butter
1 cup water	$\frac{1}{8}$ teaspoon salt
	$1\frac{1}{2}$ teaspoons vanilla

Put sugar, cream of tartar, and water in Scotch kettle. Stir until boiling point is reached. Wash down sides of kettle with butter brush dipped in cold water. Cook to 300° F. or until it becomes brittle when tried in cold water. Add molasses and cook until it becomes brittle. Remove from fire and add butter, salt, and vanilla. Pour on greased slab and pull as for pulled candy. Spin in front of batch warmer or in front of gas oven and pull out into the thinnest possible strips. Cut in $1\frac{1}{2}$ inch chips.

Sultana Fudge

2 tablespoons butter	2 squares chocolate
2 cups sugar	2 tablespoons Sul-
$\frac{1}{4}$ cup molasses	tana raisins
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ cup nut meats
	1 teaspoon vanilla

Melt butter in saucepan, add sugar, molasses, milk, and chocolate, heat gently and stir until chocolate is melted; then bring to boiling point, and boil without stirring to 238° F., or until candy forms a soft ball when tried in cold water. Remove from fire, leave undisturbed until cool, then beat and stir with a spoon, or work with a spatula, until candy begins to get sugary. Stir in the raisins, nut meats cut in small pieces, and vanilla, pour into buttered pan, and mark in squares with a knife. English walnuts, hickory or pecan, nut meats may be used.

The Skating Party

A fire on the ice or in the fireplace of a shack is ideal for a skating supper. For each group of six the boys may supply:

1 pound bacon	1 dozen apples
1 pound griddle cake flour	2 quarts cocoa in vacuum bottles
$\frac{1}{2}$ pint maple sirup	6 aluminum plates
1 loaf bread	6 sticks for cooking bacon
$\frac{1}{4}$ pound butter	6 forks
1 pound fancy crackers	6 tin cups
$\frac{1}{2}$ pound cluster raisins	1 broad spatula for turning griddle cakes
$\frac{1}{2}$ pound salted peanuts	1 frying pan

Griddle Cake Flour

2 cups white flour	2 teaspoons salt
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$\frac{3}{4}$ cup corn meal	$\frac{1}{3}$ cup sugar
$1\frac{1}{2}$ tablespoons baking powder	4 tablespoons pow- dered milk

Sift ingredients together several times. When ready to use add one egg and one and one-half cups cold water or until of the right consistency. Use a slice of bacon to grease the griddle.

The Dinner Dance

The following recipes will serve twelve people; more guests may be invited for the dancing. For decorations use elderberries and evergreen, scarlet carnations or other red flowers.

MENU

Bortchock Soup	Radishes
Olives	Beefsteak
Mashed Potato	Spinach
Stuffed or Scalloped Tomatoes	Fruit Salad with Maraschino Cherries
Apple Layer Cake	Red and Green Striped Christmas Candy
Gum Drop Favors	

During the dancing serve loganberry punch with mint. For refreshments serve pistachio roll with raspberry sauce, and little cakes.

Bortchock Soup

To two quarts of bouillon or consommé add two finely chopped raw beets. Bring to boiling point and strain through cheesecloth.

Apple Layer Cake

$\frac{1}{2}$ cup butter	1 cup milk
$1\frac{1}{2}$ cups sugar	$2\frac{1}{2}$ cups flour
2 eggs	4 teaspoons baking powder
2 egg yolks	

Cream the butter, add slowly, sugar, eggs and egg yolks, beaten together. Sift flour and baking powder, and add alternately with milk. Put one-third of the mixture in greased layer cake pan. Divide the remainder in two portions; color one portion with red coloring and flavor with one teaspoon raspberry extracts; the other with green coloring and flavor with one-half teaspoon almond extract. Put each mixture in a layer cake pan. Bake twenty minutes at 350 to 400° F.

For the filling, pare two apples and grate into a mixing bowl. Add two egg whites and two cups sugar, beat with spoon or whisk until very thick. Put between layers and spread on sides of cake. Sprinkle sides with cocoanut colored with a little red coloring. Pile filling on top of cake and garnish with red candies and citron cut in leaf shapes or with real checkerberries and their leaves.

Christmas Parties

Which feature the grapefruit basket

CHRISTMAS vacation week means parties for college girls and boys — dances and

luncheons, and all sorts of gay social affairs, of which the refreshments are by no means the least important part.

Among menu possibilities the grapefruit basket is one of the most versatile.

For a cocktail course at a luncheon fill it with a mixture of fruits such as grapefruit, orange, and pineapple, cut in small pieces free from membrane, sweetened with a sugar sirup, and chilled.

As a first dinner course the basket may hold grapefruit sections and freshly opened oysters, or oysters alone, mixed with a cocktail sauce.

As the salad course at almost any party, it may hold heart leaves of lettuce and a mixture of fruits, or of grapefruit sections and finely cut celery or grapefruit, small tomatoes quartered, or grapefruit, celery and fresh or canned crab meat, masked with mayonnaise and garnished with leaves of watercress and tiny circles of pimiento.

With a salad of this kind may be served paprika crackers or tiny biscuits.

If it is not convenient to serve a frozen dessert, the grapefruit juice may be used for a delicious jelly.

This may be chilled, cut in cubes and filled into the baskets, and served with French dressing and cottage-cheese balls, or with whipped cream or boiled custard.

At the bottom of the page is given the menu for a luncheon for eight in which are used the following recipes:

Grapefruit Cocktail in Grapefruit Baskets

Cut four grapefruit in two cross-

By

ALICE BRADLEY

wise, then from each side cut through the skin, one-fourth inch from the top of each half, for the handles

These cuts must not meet. Cut between fruit and skin and between fruit and membrane. Remove membrane and chill grapefruit. Bring together above the fruit the pieces of skin for handles (see illustration), and tie together with red or green ribbon, inserting a spray of holly. To fruit add juice from a jar of red canned fruit, as raspberries or plums. Garnish each basket with maraschino cherries cut the size of holly berries and real holly leaves. Serve on doilies on individual dessert plates, with a little fancy cake placed beside the basket.

Christmas Bouillon

3 lbs. chopped shin of beef	3 pints cold water or stock
1 egg white	6 cloves
1 pint canned tomatoes	2 teaspoons salt
½ onion chopped	¼ teaspoon pepper
	Bouillon cubes.
	Red color paste

Put everything but the bouillon cubes into a kettle, bring slowly to boiling point and simmer gently one hour. Add, if needed for flavor, bouillon cubes and more seasoning, and water to make six cups. Strain through cheesecloth and serve hot in bouillon cups. Color slightly with color paste to make a Christmas red.

The meat can be highly seasoned and used at another meal for hash, croquettes, or on toast.

Toast Sticks

Cut a large-sized loaf of bread in

A Luncheon for Eight

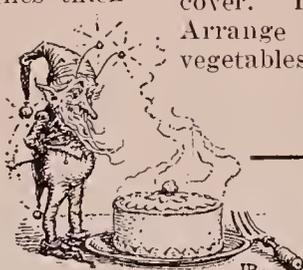
Grapefruit Cocktail in Grapefruit Baskets	
Olives	Salted Nuts
Christmas Bouillon	
Toast Sticks	
Lamb Chops Victor Hugo	Brown Sauce
Current Jelly	
French Fried Sweet Potatoes	Celery Victory
Luncheon Rolls	
Lettuce with Mint Cream Dressing	
Paprika Crackers	
Cocoa Ice Cream	Prize Cake
Christmas Candy	Coffee

one-fourth-inch slices, brush with melted butter, and cut slices in one-fourth-inch strips. Put in hot oven until delicately brown. Tie in bunches of three with narrow red ribbon.

Lamb Chops Victor Hugo

8 French lamb chops 1½ inches thick
 4 tablespoons grated Parmesan cheese
 ½ cup soft stale bread crumbs
 2 tablespoons melted butter
 Horseradish stuffing
 Ripe olives
 Brown sauce

Wipe French chops. Make a cut into chop from outer edge to bone and stuff with horseradish stuffing. Sauté on both sides, sprinkle with grated cheese mixed with bread crumbs and melted butter. Bake until brown. Garnish with ripe olives which have been heated over hot water, with paper frills and parsley, and serve with brown sauce.



More Party Menus
EVENING
REFRESHMENTS FOR
TWENTY

Stuffed Celery Sandwiches
 Raisin Sandwiches
 Grapefruit Sherbet and Vanilla Ice Cream
 in Grapefruit Baskets
 Little Decorated Cakes
 Red Candy Canes Salted Peanuts
 Christmas Punch

CARD PARTY
REFRESHMENTS FOR
TWELVE

Chicken à la King in Patty Cases
 Tartare Sandwiches Guava Sandwiches
 Fruit Salad in Grapefruit Baskets
 Raspberry Ice White Fruit Cake
 Coffee

Horseradish Stuffing

2 tablespoons butter ½ cup chopped
 4 tablespoons flour horseradish
 1 cup milk ½ teaspoon salt
 ⅓ cup soft bread 4 tablespoons but-
 crumbs ter
 Few grains cayenne

Melt two tablespoons butter, add flour and milk. Stir until sauce boils. Add bread crumbs. Put in saucepan horseradish and four tablespoons butter, and simmer five minutes. Combine mixtures, cook one minute, and add seasonings.

French Fried Sweet Potatoes

Pare large sweet potatoes, cut in finger-shaped pieces two inches long and one-half inch thick, and steam five to ten minutes, or until tender but not soft. Drain on soft paper and fry in hot, deep fat five minutes. Sprinkle lightly with salt and powdered sugar and serve immediately.

Hot Celery Victory

2 bunches celery ½ cup chopped
 ½ cup chopped onion
 carrots 1 bay leaf

2 sprigs parsley ½ teaspoon salt
 Stock

Wash celery, leave each root whole, but cut off top leaves. Place in pan, sprinkle with chopped carrots, chopped onion, bay leaf, parsley and salt, and add stock to cover. Boil until tender but not soft. Arrange on platter, garnish only with vegetables and with finely cut strips of green pepper and pimiento. Allow a small root of celery to a serving.

Mint Cream Dressing

½ cup heavy cream
 2 tablespoons vinegar
 2 teaspoons salt
 ½ teaspoon paprika
 1 tablespoon mint
 2 tablespoons beets

To heavy cream add vinegar, salt, paprika, mint finely chopped, and beets cut in tiny circles, by using two round cutters one smaller than the other. Serve on lettuce.

Paprika Crackers

Brush thin wafers with melted butter, sprinkle geuerously with paprika, and put into slow oven until butter is absorbed.

Cocoa Ice Cream

½ cup cocoa 2 eggs
 Few grains salt 2 cups cream
 1 cup sugar 1 teaspoon vanilla
 1 tablespoon corn- 1 cup raspberry or
 starch strawberry sirup
 2 cups milk Whipped cream

Mix cocoa, salt, sugar, and cornstarch. Add milk, scalded, and cook over boiling water twenty minutes. Pour over eggs well beaten. Add cream beaten stiff, vanilla, and fruit sirup. Freeze and serve with whipped cream.

Prize Cake

4 egg yolks 2½ teaspoons bak-
 2 egg whites ing powder
 1 cup sugar ½ cup milk
 2 cups flour ⅓ cup melted butter

Put egg yolks and whites into a bowl and beat until thick, using a dover egg beater; then add sugar gradually, while beating constantly. Mix and sift flour and baking powder and add alternately

with milk to first mixture; then add melted butter. Turn into a buttered and floured shallow cake pan and bake in a moderate oven thirty-five minutes.

When cool, cover with boiled frosting colored a delicate green, and sprinkle with Green Shredded Cocoanut. Cut in small fancy shapes for serving.

Green Shredded Cocoanut

Dilute a very little green color paste in a teaspoon of water. Sprinkle shredded cocoanut on a sheet of white paper, over it pour diluted color and rub evenly through the cocoanut.

Boiled Frosting

1½ cups sugar	1 teaspoon vanilla or
½ cup water	½ tablespoon lemon
Whites 2 eggs	juice

Put sugar and water into saucepan, mix and boil without stirring until sirup spins a thread eight inches long. While sirup is boiling, and before it reaches the stage when it spins a good thread, add three to four tablespoons sirup slowly to the stiffly beaten egg whites. Continue beating, and when sirup spins a thread add remainder, in a fine steady stream, to egg mixture, beating constantly and vigorously. As soon as frosting will stay in shape, pour over cake and spread into place, using as few motions as possible.

If refreshments for an evening party are desired, one of the two menus given on page 36 will be found to meet with unqualified approval. The recipes for them follow.

Stuffed Celery Sandwich

2 cups cottage or	½ cup stuffed
Neufchâtel cheese	olives, chopped
1 cup chopped celery	2 teaspoons salt
	½ teaspoon paprika
	Milk

Mix the ingredients and moisten with enough milk to make of the right consistency to spread. Put between thin slices of bread cut in fancy shapes and garnish with stuffed olives.

Raisin Sandwiches

Cut large seeded raisins in small pieces, using sharp knife or scissors. Mix with mayonnaise dressing and spread between thin slices of bread. Remove crusts and cut in fancy shapes. Chopped nuts may be added to the raisins if desired.

Vanilla Ice Cream

2 tablespoons flour	Yolks 2 eggs
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¾ cup sugar	1 tablespoon vanilla
½ teaspoon salt	1 pint cream
2 cups scalded milk	Whites 2 eggs

Mix flour with sugar and salt. Pour on scalded milk gradually, and cook over hot water ten minutes; then pour onto the beaten-egg yolks. Strain, add vanilla, cream, and egg whites beaten stiff, and freeze.

Grapefruit Sherbet

Rind of 1½ oranges	2 tablespoons lemon juice
⅜ pound crystallized ginger	1½ cups grapefruit juice
1¼ cups sugar	½ cup orange juice
3 cups water	Few grains salt

Grate the orange rinds, add crystallized ginger chopped fine, sugar, and water; boil five minutes, let stand until cool; add lemon juice, grapefruit juice, orange juice, and salt: freeze. Pack in a mold in ice and salt. Serve sherbet and ice cream in grapefruit baskets prepared as for grapefruit cocktail.

Little Decorated Cakes

⅓ cup nut margarine	½ cup strong coffee
1 cup sugar	1¾ cups flour
1 egg	2½ teaspoons baking powder
2 egg yolks	¼ teaspoon salt

Work margarine until cream, add sugar, egg, and egg yolks beaten together, and add alternately coffee and flour sifted with baking powder and salt. Bake in dripping pan twelve by seven and one-half inches in size, lined with oiled paper. When cold, cut in fancy shapes, frost, and decorate with holly leaves and berries or tiny Christmas trees.

The decorations may be chosen from among the following:

Ornamental frosting,

Red cinnamon candies and pistachio nuts,

Angelica for leaves and almond paste mixed with twice the amount of confectioner's sugar, with rose water to moisten and scarlet color paste worked into the mixture for the berries.

Christmas Punch

Juice 4 oranges	1½ cups loganberry juice
Juice 2½ lemons	½ teaspoon salt
1 quart water	½ pint ginger ale
1 cup sugar	Maraschino cherries
Mint leaves	

Mix orange and lemon juice, water, sugar, loganberry juice, and salt. Pour over block of ice in punch bowl, add ginger ale, and serve very cold garnished with mint leaves and maraschino cherries cut in quarters.

2 tablespoons capers	1 teaspoon French mustard
2 tablespoons gherkins	1 teaspoon paprika
2 tablespoons olives	Salt
	Pimolas (stuffed olives)

Cream butter and add chives, capers, gherkins, and olives, all finely chopped, tarragon vinegar, lemon juice, mustard, paprika, and salt to taste. Mix thoroughly and spread between thinly sliced white bread. Garnish with pimolas.

Chicken à la King in Patty Cases

3 tablespoons chicken fat	2 cups cold boiled fowl, cut in strips
2 tablespoons cornstarch	1 cup sautéed sliced mushroom caps
1 cup chicken stock	¼ cup canned pimientos cut in strips
1 cup milk	2 egg yolks
½ cup cream	
1 teaspoon salt	
4 tablespoons butter	

Melt chicken fat, add cornstarch, and stir until well blended; then pour on gradually, while stirring constantly, stock, milk, and cream. Bring to the boiling point and add salt, butter bit by bit, fowl, mushroom caps and pimientos. Again bring to the boiling point and add egg yolks, slightly beaten. Serve in patty cases. Ripe olives may be used instead of mushrooms if more convenient.

Guava Sandwiches

Moisten cream cheese with cream and season with salt. Slightly beat guava jelly with fork. Cut bread lengthwise of the loaf in thin slices, spread with cream cheese, with guava jelly, and put lettuce leaves on jelly. Cover with second slice of bread, remove crusts and cut in triangles, so that no bread is wasted.

Raspberry Ice

Juice 2 lemons	1 pint raspberry
1 cup water	1 pint raspberry purée
1 cup cream	Juice 2 oranges

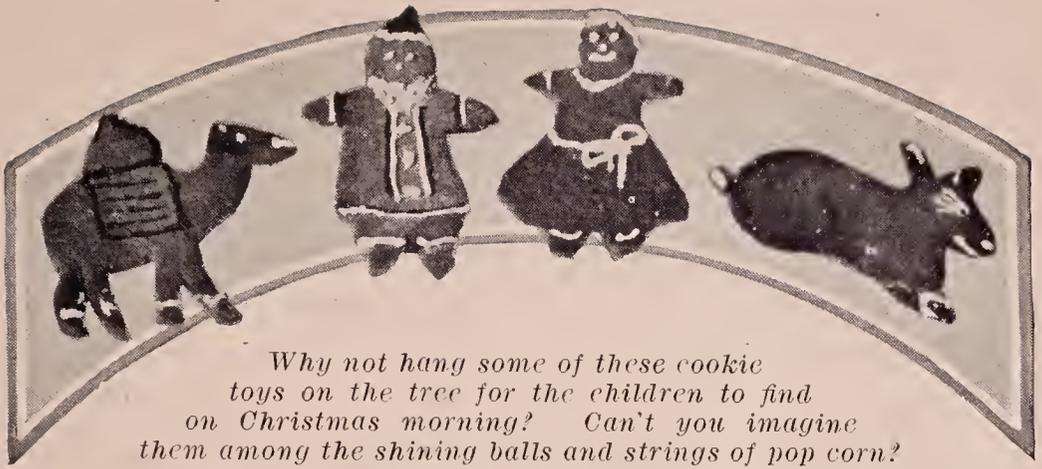
Mix purée and sirup obtained from a quart can of berries with orange and lemon juice. Let stand one hour, add water, and freeze. When partly frozen add cream beaten until stiff. Continue freezing, then pack. Serve in paper cases or tall glasses.

Tartare Sandwiches

4 tablespoons butter	2 teaspoons tarragon vinegar
2 tablespoons chives	2 teaspoons lemon juice



IN THE grapefruit basket serve sherbet, vanilla ice cream, or chantilly mousse, decorate it with a ribbon bow and sprays of holly, and accompany it with little frosted cakes.



For a Children's Party

Toys and playthings they can eat

THE children will scream with delight when the fairy village in a magic forest first bursts upon their vision. It may be the "surprise" at a party, or the table decoration for the family Christmas dinner.

Frosted cakes and gelatin are the practical basis of this edible centerpiece.

Make lemon jelly and pour into a large rectangular tray. When firm cover with cherry charlotte containing cherries, and over that spread the plain charlotte. Leave a small space uncovered in one corner for an ice pond, and make a hill in another corner. Make parallel lines beginning at one end and branching at the other end for a street. On the charlotte arrange frosted cakes, decorated to represent a church, school, library, store, garage, and tiny houses. Shape trees from almond paste, mixed with confectioner's sugar and colored green, and place around the ice pond, and houses. Along the street have lights made of tiny candles inserted in the jelly. Place tiny toy automobiles, wagons, and dolls here and there. Have the border of evergreen around the tray on the table. For a smaller centerpiece, less jelly and charlotte and cake may be made than is called for in the following recipes:

Lemon Jelly

5/8 cup or 4 1/4 envelopes granulated gelatin	3 qts. boiling water
2 1/2 cups cold water	5 cups sugar
	2 1/2 cups lemon juice

Soak gelatin in cold water, dissolve in boiling water, add sugar and lemon juice.

By ALICE BRADLEY

Strain into large serving tray and chill.

Cherry Charlotte

6 tablespoons gelatin	3 tablespoons vanilla
1 1/2 cups cold water	4 cups heavy cream
2 cups milk or thin cream	12 egg whites
2 cups powdered sugar	1 cup candied cherries
	1 cup green candied plums

Soak gelatin in cold water, scald milk, add gelatin, stir until dissolved, add sugar and vanilla. Set in pan of ice water and stir constantly until it begins to thicken. Beat until light, then fold in egg whites and cream beaten stiff. Add to half the mixture the candied fruit cut in small pieces.

Gold Cake

1 cup butter	4 teaspoons baking powder
2 cups sugar	1/2 teaspoon salt
10 egg yolks	1/2 cup milk
2 whole eggs	
3 1/2 cups pastry flour	

Cream butter, add sugar gradually, egg yolks and eggs well beaten. Sift flour, baking powder, and salt together, and add alternately with the milk.

Bake part of mixture in goldenrod cake pans and remainder in deep cake pan. When cool, shape like village buildings and houses, and frost sides with red, brown, white, or yellow frosting and cover tops with white frosting. Shape the steeple and chimneys separately. Cover steeple with white frosting and chimneys with red, and fasten to roofs with white

frosting. Outline doors and windows with white or green frosting, using a fine brush or a small pointed paper pastry tube. Use confectioner's or boiled frosting for covering cakes.

Children love cookies cut out in fancy shapes, especially if they are decorated. If you cannot use them at a party, make up boxfuls and send to all the small children whom you wish to remember with Christmas gifts.

Molasses Cookies

¼ cup shortening (lard or chicken fat)	2¼ cups flour 1 teaspoon ginger 1 teaspoon cinnamon
¼ cup boiling water	¼ teaspoon clove
¼ cup sugar	¾ teaspoon soda
¼ cup molasses	1 teaspoon salt

Melt shortening in the hot water, add sugar and molasses and dry ingredients sifted together. Chill, add more flour if required, roll thin and cut in fancy shapes. If you haven't or cannot get cutters, draw shapes on cardboard, cut them out and mark around them on the dough with a small pointed knife. Bake in moderate oven five minutes. Decorate with frosting forced through a small pointed paper pastry tube.

Japanese Frosting

2 tablespoons butter	1 egg white
1 cup confectioner's sugar	¼ teaspoon vanilla

Cream butter, add one-fourth of the sugar. Beat egg white until stiff and add vanilla and remaining sugar. Combine mixtures and use as desired.

Snow Men

Ice-cream snow men will delight the children at the Christmas party. Place

a round scoopful of vanilla ice-cream in a saucer, and a smaller scoopful on top. (These scoops such as are used by soda fountains may be purchased at any kitchen furnishings store.) Stick large Sultana raisins in the larger mound for arms and legs, place one on top for a hat and use currants for eyes, nose and mouth, and buttons down the front.

Christmas Trees

Another delightful way of serving ice-cream is to fill paper cups with any flavor desired, cover the top with grated sweet chocolate to represent earth and insert into the pot a tiny sprig of evergreen, shaped like a Christmas tree. Wrap the end of the sprig with waxed paper and decorate with tiny pieces of tinsel or silver rain. Very tiny candies can be attached to look like candles. Use a bit of sirup cooked until it cracks to fasten the candies to the miniature tree. Tie a red ribbon in a splashing bow around the pot.

Orange Baskets

Orange baskets cut from the skins and filled with mixed fruit always delight the children. The baskets may be garnished with candied cherries cut to represent flowers, and angelica may be used for leaves.

Christmas Candles

Children will love the Christmas candle made from half of a peeled banana stuck in a slice of canned pineapple and decorated with a red flame cut from a candied cherry. If you want to bother with drippings of white frosting down the length of the candle and at the base, I am sure your efforts will not go unappreciated.



Which will you choose, my dears, a little white church with a frosted steeple, or a brown house with a red chimney, or a tiny evergreen tree?

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